

Christmas Eve at Zucca Ristorante
December 24, 2009
Serving begins at 5pm

First course selection

Zuppa di Zucca con crostini e cipollina
Pumpkin soup, bread toasted croutons, chives, sour cream

Insalata tiepida di funghi e zucca
*Warm salad of shiitake mushroom, roasted butternut squash, cranberry, mixed greens,
white balsamic dressing*

Second course selection

Spaghetti all' Astice
Spaghetti, lobster, fresh heirloom tomato, white wine, micro basil

Risotto ai porcini e scaglie di Parmigiano-Reggiano
Carnaroli risotto, porcini mushroom, shaved Parmigiano-Reggiano

Third course selection

Capone e cottechino con mostarda
Steamed capon, cotechino, candy muster fruit, hazelnut mashed potato

Petto d' Anatra con salsa ai mirtilli
Seared duck breast, red wine, blueberry sauce, braised chicory

Orata al forno con Cerfoglio e Olive
Wood oven baked Doral fillet, chervil, Taggiasca olive, green beans, potato cake

Dessert selection

Chef's holiday desserts

Ask about our holiday cocktails!
\$45 for adults, \$15.95 for kids under 12
Tax and gratuity additional



801 S. Figueroa St., Downtown L.A.
Reservations 213 614 7800
www.patinagroup.com