

Christmas Eve and Christmas Day at Catal Restaurant and Uva Bar

December 24-25, 2009

Serving begins at 5pm

*First course selection*

Oxtail soup, caramelized onions, fresh cheese crostini

Organic gem lettuce, Mine Shaft blue cheese, bacon fried almonds, 62° Celsius egg,  
Pedro Ximenez vinegar, fines herbs

Manchego salad – wild arugula, dates, candied almonds, apples, walnut vinaigrette

Butternut squash risotto, pancetta, crispy sage

Japanese hamachi ceviche, pipirrana vegetables, tomato-Sherry vinegar pearls

Roasted organic beets, homemade ricotta cheese, Arbequina olive oil, toasted Marcona almonds

*Second course selection*

Prime rib, Fontina cheese potato, watercress, au jus

Roasted Berkshire pork shoulder, fried Brussels sprouts, pine nut “risotto,” bacon, au jus

Market cod “Arzak,” grilled razor clams, roasted leeks, potatoes, parsley, olive oil emulsion

Slow-roasted duck breast, toasted almond polenta, Hobbs bacon, Blis maple syrup,  
Pink Lady apples, mustard greens

Slow-roasted lamb sirloin and belly, harissa, spaghetti squash

Taleggio cheese agnolotti, twelve vegetables, brown butter

*Dessert*

Chef’s holiday dessert

*Ask about our holiday cocktails!*  
\$45 for adults ; kids menu available for \$15.95  
Tax and gratuity additional



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