

Christmas Eve at Nick + Stef's Steakhouse

December 24, 2009

Serving begins at 5:30pm

First course selection

Classic Caesar salad, prepared tableside

Baby Belgian endive salad, clementine, hazelnut, parsley, Cypress Grove chèvre

Parsnip soup, sautéed apples, Kurobuta pork belly

Second course selection (optional)

Hamachi sashimi, basil, kumamoto oyster, yuzu vinaigrette

Braised rabbit tortellini, escarole, black olive, roasted garlic, rosemary rabbit jus

Third course selection

Roasted black cod, celery root purée, Brussels sprouts, winter truffle sauce

Pan-seared pheasant breast, maple carrots, salsify, foie gras emulsion

Slow-roasted prime rib, Yukon Gold potatoes, horseradish-scented asparagus, au jus

Dessert selection

Chef's holiday desserts

Ask about our holiday cocktails!

\$45 for 3 courses, \$59 for 4 courses, \$15.95 for kids under 12

Tax and gratuity additional

Our signature steaks are also available:

House Dry-Aged 12 oz. New York add \$15

House Dry-Aged 14 oz. Ribeye add \$15

8 oz. Filet Mignon add \$10

12oz. Filet Mignon add \$20



330 S. Hope St., Downtown LA

Reservations 213 680 0330

www.patinagroup.com