

Christmas Eve at Pinot Bistro

December 24, 2009

Serving begins at 5pm

Amuse bouche

Brie mille-feuille

First course selection

Wild arugula salad, dates, apples, walnuts, Manchego cheese

Carlsbad black mussel soup, saffron, Pernod, crème fraîche

Seared beef carpaccio, endive julienne, Sherry-Dijon dressing, fried red onions

Star anise poached pear, watercress, toasted pistachios, orange segments,
goat cheese, honey drizzle

Second course selection (optional)

Roasted shiitake mushroom, mascarpone risotto, truffle oil

Smoked salmon terrine, seared scallop, salmon roe

Pressed duck confit terrine, foie gras, mâche salad, brioche

Seared large scallops, candied ginger, pink peppercorns, spinach mousseline

Main course selection

Filet mignon, potato dauphinoise galette, Brussel sprouts "minute,"
pink peppercorns, Burgundy sauce

Braised petit osso buco, thyme-roasted root vegetables, creamy polenta, porcini jus

Roasted monkfish, fennel, peewee potatoes, bouillabaisse jus, rouille croutons

Duck magret breast, whipped butternut squash, maple syrup, roasted apples, cider sauce

Dessert

Chef's holiday dessert

Ask about our holiday cocktails!

\$50 for 3 courses, \$60 for 4 courses, \$15.95 for kids under 12

Tax and gratuity additional



B I S T R O

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Reservation 818 990 0500

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