

# + luminaria +

restaurant & patio

## CHRISTMAS EVE PRIX FIXE

*choose one from each course*

### FIRST COURSE

#### Posole Rojo

Braised Pork | White Hominy | Ancho-Tomato Broth | Cabbage  
Radishes | Cilantro

#### Black Truffle Arancini

Mushroom Bordelaise | Candied Lemon Gremolata

#### Eggplant Napoleon

Crispy Breaded Eggplant | Fresh Mozzarella | Heirloom Tomatoes  
Fresh Basil | Spicy Arrabiata Sauce | Balsamic Reduction

### ENTRÉES

#### Seared Duck Breast

Hudson Valley Duck | Fondant Potatoes | Roasted Mushrooms  
Confit Cherry Tomatoes | Haricot Verts | Blackberry Bordeaux Sauce

#### Braised Angus Beef Short Ribs

House Made Red Wine Infused Tagliatelle | Garlic Broccolini | Shaved Parmesan  
Red Wine Demi-Glace

#### Baked Lobster Tail

Maine Lobster | Israeli Couscous | Tomato Saffron Broth | Cippolini Onions  
Artichoke Hearts | Roasted Mushrooms | Tarragon

#### Cauliflower Steak

Asparagus | Tomato Gratin | Herb Roasted Fingerling Potatoes | Chimichurri

### DESSERTS

#### Yule Log

Chocolate Cake Roulade | Vanilla Frosting | Fresh Berries

#### Port Wine Poached Pear

Cinnamon-Oat Streusel | Chantilly Whipped Cream

#### Crème Brûlée Cheesecake

NY Style Cheesecake | Berry Coulis

\$95 per person  
*plus tax and gratuity*

**Chef Tony Smith**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.