

+ luminaria +
restaurant & patio

CELEBRATE CHRISTMAS 2018
AVAILABLE DECEMBER 24 & 25, 5PM - 9PM

FIRST COURSE

Tender Brussels

Honey Dressing | Crisp Brussels Leaves | Red Grapes | Chestnut

SECOND COURSE

Pheasant Shu Mai

Truffled Pheasant Consommé | Enoki Mushrooms | Scallion

or

Cacio E Pepe

Bucatini | Parmesan Cream | Cured Egg Yolk

ENTRÉES

Herb Roasted Black Angus Prime Rib of Beef

Yorkshire Pudding | Creamed Spinach | Au Jus | Horseradish

or

Baked Flounder

Crab Capped Filet | Garlicky Breadcrumbs | Haircot Verts | Duchess Potato

or

Duck Breast

Huckleberry Marinated Duck | Wilted Arugula | Beet Pie | Foie Gras

or

Butternut Squash “Steak”

Forest Mushrooms | Sage | Cranberries | Brussels

DESSERTS

Pumpkin Crepe Cake

French Vanilla Crème Anglaise | Cinnamon Sugar

or

Pecan Mille Feuille

Eggnog Anglaise

or

Nutella Semi Fredo

Marshmallow | Hazelnuts

\$95 per person plus tax and gratuity

Executive Chef Sean Sinclair, New Mexico

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