



Smeraldi's Christmas 2011

FIRST COURSE

Sweet Potato and Corn Soup

or

Diver Scallops

chestnut puree, California farmed caviar

or

Tangle of Winter Green Salad

endive, shaved fennel, apples, goat cheese, citrus vinaigrette

MAIN COURSE

Citrus Marinated Free Range Roasted Chicken

garlic mashed potatoes, madeira sauce, swiss chard

or

Rosemary Roasted Prime Rib of Beef

potato gratin, cipollini onions, root vegetables

or

Poached Alaskan Halibut

roasted fingerling potatoes, wild mushrooms, watercress salad

DESSERT

Bouche de Noel

or

Gingerbread Pot du Crème

\$50.00