CHRISTMAS
PUNTA BLANCA

APPETIZER

Bruschettas Trio
Salt cod, serrano ham, and sun-dried cherry tomatoes

Pairing: Riccadonna Prosecco

CREAM SOUPS
(Choice of one)

Cream of Prawn Soup
Velvety cream soup of prawns sautéed in browned butter with a touch of brandy, finished with a saffron emulsion, dill sprigs, and crisp coral tuile

Creamy Vichyssoise
Velvety warm cream soup of tender leeks and potatoes cooked in golden butter, enriched with crème fraîche and finished with onion crumble and crisp croutons

Pairing: Rosé wine L.A. Cetto Blanc de Zinfandel

MAIN COURSES
(Choice of one)

Beef Tenderloin & Roasted Bone Marrow Risotto
Creamy white wine and Parmesan risotto topped with a seared beef tenderloin medallion, flame-roasted bone marrow that melts into every bite, and rich pan gravy

Rosemary Roasted Chicken with Rustic Mashed Potatoes
Succulent roasted chicken with golden, crispy butter-basted skin, glazed in a fragrant fresh rosemary reduction and served with rustic mashed potatoes

Pairing: Red wine L.A. Cetto Cabernet Sauvignon / Merlot

DESSERTS
(Choice of one)

Traditional Fruitcake
Traditional dense, comforting spiced cake scented with cinnamon, nutmeg, and orange zest, studded with crunchy nuts and seasonal fruits patiently macerated in fine liqueur

Festive Christmas Fruit Salad
Refreshing medley of seasonal fruits folded into a delicate sweet cream dressing, enriched with toasted pecans, raisins, and dried cranberries

Yule Log (Bûche de Noël)
Light, airy chocolate sponge cake filled with smooth hazelnut cream, enrobed in a rich dark chocolate bark ganache and dusted with powdered sugar

KIDS MENU
(Choice of one)

Pasta to taste:
Butter or Bolognese

Fish or Cheese Sticks

Flank Steak Tacos

Chocolate Cake
& Refill Soft Drinks
(Lemonade, Orangeade or Soda)