

Christmas Eve at Zucca Ristorante

December 24, 2010

Serving will begin at 5pm

First course selection

Zuppa di Zucca

Pumpkin soup, bread toasted croutons, chives, crème fraîche

Insalata tiepida di gamberetti

Warm shrimp salad, braised pork belly, olive oil poached artichoke, watercress, Champagne vinaigrette reduction

Second course selection

Spaghetti all' Astice

Spaghetti, lobster, fresh tomato, white wine, micro basil

Risotto verde

Carnaroli risotto, calamari, spinach, mascarpone cheese

Main course selection

Capone e cotechino

Steamed capon and cotechino, candied mustard fruit, hazelnut mashed potato

Anatra al forno

Wood oven roasted duck, star anise, orange sauce, roasted potatoes, cardoons

Ippoglosso al forno

Wood oven baked halibut, cherry tomato, chervil, taggiasca olive, sunchoke purée, hericots verts, potato gratin

Dessert selection

Bûche chocolatier— rich brownie, fine fuelletine, chocolate ice cream, fudge

Bûche folie douce— fluffy lemon sponge cake, strawberry mousse, strawberry lemon purée

Bûche sympathy— milk chocolate brownie, vanilla brûlée, crème Chantilly, vanilla ice cream

\$45 for four courses, \$15.95 for children under 12

Tax and gratuity additional; menu subject to change



801 S. Figueroa St., Downtown LA

Reservations 213 614 7800

www.patinagroup.com/zuccaristorante