

P R A D O

CHRISTMAS DAY

SUNDAY, DECEMBER 25, 2022

SALAD

MISTLETOE

ARUGULA | WATERCRESS | PISTACHIO | SHAVED MANCHEGO | CRANBERRY
VANILLA VINAIGRETTE

APPLE SALAD

SHAVED APPLE | RADICCHIO | FRISEE | BEETS | SHAVED CARROT
RICOTTA SALATA | APPLE VINAIGRETTE

KALE SALAD

SHAVED CUCUMBER | NINJA RADISH | BABY KALE | PUFFED QUINOA
CROWS DAIRY GOAT CHEESE | ROASTED TOMATO | MINT VINAIGRETTE
ARUGULA | CITRUS

APPETIZER

TRUFFLED CELERY ROOT SOUP

MIRE POIX | POTATO | CITRUS OIL | FRIED PARSNIP

PORK BELLY

PARSNIP PUREE | CORN RELISH | POMAGRANATE GASTRIQUE

ZARZUELA

CLAMS | MUSSELS | TIGER PRAWNS | TOMATO | FENNEL | CARROT | SAFFRON AIOLI

ENTRÉE

BONE-IN RIBEYE

KABOCHA PUREE | ROASTED CIPPOLINI | CHIMICHURRI | SPICY FIG GLAZE

CRISPY DUCK

FRIED BRUSSELS | AGAVE BUTTER HEIRLOOM CARROTS | MOLE | SESAME SEEDS

VEGAN MEATBALLS

SQUASH SPAGHETTI | HEIRLOOM CAULIFLOWER | SAGE | SOFRITO

HALIBUT

BEET ORZO | PINEAPPLE BEURRE BLANC | MICRO VEG

DESSERT

STICKY TOFFEE PUDDING

ESPRESSO BUTTERSCOTCH | MASCARPONE ICE CREAM | CANDIED PECANS

PISTACHIO TORTE

PISTACHIO SPONGE | VANILLA BAVAROIS | CRANBERRY GLACE

FLOURLESS CHOCOLATE CAKE

CHESTNUT | CITRUS | SPICED WARM CHOCOLATE SAUCE

CHOICE OF ONE ITEM PER COURSE

\$140 PER PERSON

EXCLUDING TAX AND GRATUITY

5 & UNDER ARE FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes. A 20% service charge will automatically be added to parties of six or more in lieu of gratuity.