

The **BRESLIN**

BAR & DINING ROOM

DECEMBER 25th, 2018

CHRISTMAS

**\$95 PER PERSON
\$55 WINE PAIRING**

— **AMUSE** —

SALT COD BRANDADE
PARSLEY, AIOLI & GARLIC TOAST

— **SALAD** —

CHICORY & GORGONZOLA
PEARS, POMEGRANATES,
& CANDIED WALNUTS

— **MAINS** —

SMOKED DUCK BREAST & CONFIT LEG
ROASTED BEETS, CIPOLLINI ONIONS,
& BITTER ORANGE SAUCE

OR

PORCHETTA
BROCCOLI RABE, FARRO,
& ROASTED SQUASH

— **DESSERTS** —

CHOCOLATE PEPPERMINT ROULADE
PEPPERMINT MOUSSE & CHOCOLATE CAKE

OR

GINGERBREAD CHEESECAKE
CRANBERRY ORANGE COMPOTE
& CANDIED GINGER

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS