



KITCHEN & WINE BAR

## **Holidays at Orzo**

### **Christmas Eve & New Year's Eve**

#### **soup**

Roasted Butternut Squash Soup: Brown Butter, Curry, Green Apple, Hazelnut

#### **Appetizers & Salads**

Old Salts Oysters: Parsnips, Preserved Dill, Baccala Agnolotti

Lamb Rilette Salad: Fava Shoots, Tangerine Confit, Cashews, Tandoori Spiced Labne

Lump Crab and Citrus: Greek Yogurt, Green Apple, Celeriac, Herb Vinaigrette

Roasted PEI Mussels: Feta, Ouzo, Citrus-Fennel Sausage, Tomato

Whole Milk Burrata: Roasted Beets, Sharondale Mushrooms "Caramelli"

Prosciutto di Parma Bruschetta: Fresh Mozzarella, Basil Oil

"Ripped & Torn" Caesar: Garlic Croutons, Parmigiano Reggiano

Down Branch Farms Mixed Lettuces: Curried Almonds, Pecorino, Lemon Vinaigrette

#### **Main Course**

Plain & Simple Linguini Pomodoro: Tomato, Fresh Basil, Parmigiano, Olive Oil

Peasant Bolognese: Italian Rigatoni, Pomodoro, Chili Flake, Cream

Risotto "Autunnale": Pumpkin, Root Vegetables, Sage, Red Russian Kale

Roasted Free Range Chicken: Cracked Wheat, Quinoa, Honey Sesame Parsnips

Organic Faroe Island Salmon: Spaghetti Squash, Linguica, Mustard, Crème Fraiche

Aspen Ridge Hanger Steak: Crispy Potato Terrine, Smoked Onions, Escarole

Pan Seared Duck Breast: Sunchokes, Sunflowers, Pan Fried Gnocchi, Duck Sauce

Sauteed Potomac River Rockfish: Green Luobo Radish, Pistachio, Cheddar Cauliflower

Scallops and Pork Belly: Red Cabbage Agrodolce, Braised Mustard seeds, Steamed Porcini Mousse

#### **Desserts**

Semi Sweet Chocolate Pot de Crème: Whipped Cream, Shaved Chocolate

Italian Citrus Cake: Orange Juice & Cointreau Reduction, Whipped Cream

Classic Tiramisu: Espresso Soaked Ladyfingers, Kahlua Mascarpone

Chocolate Torte: Hazelnut Gelato, Black Mission Fig Compote

Rizagolo: Greek Rice Pudding with Cardamom, Cinnamon, Port-Soaked Cherries

***Forty Dollars per person plus drinks tax & gratuity***

