



## CHRISTMAS EVE DINNER SUNDAY, DECEMBER 24, 2017

### AMUSE

Beluga Lentil Soup, Root Vegetables, Herbed Yogurt

### FIRST COURSE

Roast Pork Shoulder Empanadas, Sweet Potato, Apricot, Herb Picadillo  
Frutti di Mare, Atlantic Shrimp, Calamari, Charred Octopus, Chickpeas, Harissa Vinaigrette  
Prosciutto di Parma Bruschetta, Fresh Mozzarella, Basil Oil, Parmigiano Reggiano  
Salt Cod Fritters, Frisee, Pickled Red Onion, Grilled Orange Vinaigrette  
Roasted PEI Mussels, House Made Citrus-Fennel Sausage, Feta, Ouzo, Lemon, Basil  
Imported Italian Burrata, Grilled Focaccia, Crushed Tomato, Olives, Capers, Roasted Garlic  
House Cured & Smoked Pork Loin, Fontina Crackers, Pickled Grapes, Fig Mustard  
Mixed Lettuces, Radishes, Shaved Carrots, Manchego, Pumpkin Seeds, Citrus-Thyme Vinaigrette  
Caesar, Garlic Croutons, Parmigiano Reggiano, Spanish White Anchovies

### MAIN COURSE

Grilled Pomegranate Glazed Quail, Toasted Farro Salad, Butternut Squash Puree  
Grilled Double H Farm Pork Loin, Sweet Potato Hash, Apples, Bacon, Sage, Cranberry Mostarda  
Grilled Prime NY Strip Steak,\* Olive Oil Mashed Potatoes, Wilted Greens, Smoked Onions, Salsa Verde  
Grilled Faroe Island Salmon, Curried Israeli Cous Cous, Beet Tzatziki, Pickled Lemon  
Grilled Atlantic Swordfish, Roasted Cauliflower, Toasted Marcona Almonds, Caper-Raisin Brown Butter  
Risotto "Inverno," Butternut Squash, Sharondale Mushrooms, Sage, Pumpkin Butter, Parmigiano  
Peasant Beef & Pork Bolognese, Rigatoni Pasta, Pomodoro, Chili Flake, Cream  
Linguine Pomodoro, Tomato, Fresh Basil, Parmigiano Reggiano, Olive Oil  
Spicy Lobster Spaghetti, Roasted Tomatoes, Garlic, Lemon, Mint  
Red Wine Braised Lamb Shank, Rigatoni, Grilled Peppers, Capers, Winter Greens, Feta

### DESSERT

Semisweet Chocolate Pot de Crème, Shaved Chocolate, Whipped Cream  
Italian Olive Oil & Rosemary Cake, Brown Butter Lemon Curd, Whipped Cream  
Classic Tiramisu, Espresso Soaked Lady Fingers, Kahlua Mascarpone  
Vanilla Bean Panna Cotta, Candied Orange Peel, Pomegranate Seed

*Fifty dollars per person plus drinks, tax, and service*

If separate checks are necessary, we will gladly divide the bill up to five ways.

A 20% service charge will be added to parties of five or more.

Orzo has private dining spaces and offers full offsite catering services

\*Consuming raw or undercooked foods may increase your chance of acquiring food borne illness.