ORZO
KITCHEN & WINE BAR

CHRISTMAS EVE

TUESDAY, DECEMBER 24, 2024

HOLIDAY CHEER

Champagne: N.V. Poilvert-Jacques, Brut, Epernay 28
White Negroni: Bombay Gin, Lillet Blanc, Cocchi Americano 14
Santa Sour: Four Roses Bourbon, Housemade Sumac Syrup, Lemon Juice 14
Pomelo: Grapefruit Vodka, Elderflower Liqueur, Cranberry, Cointreau 14

AMUSE

House Made Hummus, Fresh Baked ABC Baguette

APPETIZERS

Roasted Butternut Squash Soup, Pumpkin Seed Dukkah, Brown Butter
Prosciutto di Parma Bruschetta, Fresh Mozzarella, Basil Oil, Parmigiano Reggiano
Mixed Lettuces, Grapes, Almonds, Shaved Onion, Manchego, Sherry Vinaigrette
Classic Caesar, Hearts of Romaine, Garlic Croutons, Parmigiano Reggiano
Steamed Mussels, Coconut Milk, Lime, Chilies, Ginger, Curry
Classic Steak Tartare, Shallots, Capers, Mustard, Cured Egg Yolk, Toast

PASTAS & ENTREES

Peasant Beef & Pork Bolognese, Rigatoni Pasta, Pomodoro, Chili Flake, Cream
Spaghetti Pomodoro, Tomato, Fresh Basil, Garlic, Olive Oil, Parmigiano Reggiano
Vegetarian Mushroom Ragu, Pappardelle Pasta, Mirepoix, Pomodoro, Shaved Pecorino
Saffron Risotto, Chickpeas, Local Fall Greens, Currants, Pine Nuts, Parmigiano Reggiano Butter
Grilled Beef Tenderloin “Oscar,” Butter Poached Crab, Grilled Broccoli, Twice Baked Potato, Bearnaise
Braised Lamb Shank Bourguignon, Bacon, Mushrooms, Red Wine, Sweet Potato, Pearl Onions
Roasted Halibut Bouillabaisse, Mussels, Shrimp, Fennel, Tomato, Saffron Shellfish Broth, Pepper Aioli
Grilled Duck Breast, Panko Crusted Duck Rillette, Poached Quince, Sweet Potato Puree, Quince Syrup

DESSERTS

Semisweet Chocolate Pot de Creme
Lemon Semifreddo, Wine-Soaked Blueberries, Almond Crumble
Spanish Olive Oil & Rosemary Cake, Lemon Curd, Whipped Cream
Classic Tiramisu, Espresso-Soaked Lady Fingers, Kahlua Mascarpone
House Made “Kit Kat,” Hazelnut, Nutella, Dark Chocolate Ganache

Eighty-five dollars per person plus drinks, tax, and service