



MORINI

CHRISTMAS EVE

\$69PP 3- COURSE MENU

FIRST COURSE

CHOICE OF

INSALATA

winter mixed greens, spiced apples, goat cheese, toasted pecans

BURRATA

butternut squash, farro, hot honey, brussels sprout salad

ZUPPA

potato and leek soup, pancetta, chive oil

POLPETTINE

prosciutto & pistachio-mortadella meatballs, pomodoro, ricotta, parmesan

CAPELANTE

three pan-seared scallops, root vegetable crema, carrot chip, salsa verde

SECOND COURSE

CHOICE OF

STUFFED BUTTERNUT SQUASH

lentils, marsala apricots, goat cheese, mushroom conserva, balsamic glaze

PAPPARDELLE

wide ribbon pasta, sausage ragù, chestnuts, parmigiano, whipped rosemary ricotta

PAN-SEARED DUCK

espresso rub, roasted carrots, beet root purée, marsala sugo

PISTACHIO-CRUSTED SALMON

slow roasted short rib, crispy polenta, pan-roasted brussels sprouts, gremolata

SHORT RIB

acquerello rice, brown beech mushrooms, black truffle, parmigiano, shaved black truffle

VEAL INVOLTINI

tomato-braised veal cutlet, mascarpone, golden raisin, parmigiana, pine nuts, basil

THIRD COURSE

CHOICE OF

CIOCCOLATO

dark chocolate mousse, sweet vanilla cream, chocolate crunch

PANNA COTTA

vanilla panna cotta, espresso granita, candied cocoa nibs

CROSTATA

flaky puff pastry, caramel apple compote, sliced toasted almonds, vanilla whipped cream

***Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition*

EXECUTIVE CHEF Bill Dorrler  **CHEF DI CUCINA** Jamie Metzger