

# ***Matisse Restaurant***

## ***Christmas Eve & Christmas Day Dinner***

*Wednesday, December 24 & Thursday December 25, 2014*

### **Share Plates**

***Marinated Poached Shrimp 15***

*Spicy Bloody Mary Cocktail Sauce*

***Ahi Mango Poke 13***

*Pickled Ginger & Cucumber, Wonton Cones*

***Jumbo Lump Crab Cakes 14***

*Roasted Corn, Cotija Cheese and Tomato Salsa*

***Grilled Asparagus Bruschetta 10***

*Tomato Basil Relish, Balsamic Reduction*

### **Soup and Salads**

***Parsnip Soup 7***

*Smoked Olive Oil*

***Spinach & Pear Salad 7***

*Candied Pecans, Crumbled Goat Cheese,  
Champagne Vinaigrette*

***Kale and Persimmon Salad 7***

*Dried Cherries, Pepita Seeds,  
Sweet Red Wine Vinaigrette*

### **Entrees**

***12 oz. Pork Loin Chop 32***

*Rosemary Sweet Potatoes, Brown Butter Brussels,  
Caramelized Shallot Jus*

***Duck Confit Leg Quarter 29***

*Quinoa Polenta Cakes, Vegetable Mélange,  
Pomegranate Gastrique*

***Scallop & Crab Filled Atlantic Salmon 32***

*Vegetable Brunoise, Sour Lemon Cream Sauce*

***Lobster & Shrimp Scampi 36***

*Lemon Thyme Risotto, Warm Butter Sauce*

***Crispy Pancetta Crusted Filet of Beef 34***

*Parmesan Steak Frites, Grilled Veg,  
Horseradish Beurre Rouge*

***Australian Lamb Rack 36***

*Boiled Marble Potatoes, Mint infused Vegetables,  
Mustard Shallot Sauce*

***Green Vegetable Campanelle 20***

*Ruffled Bell Shaped Pasta with Seasonal Green Vegetables, Pine Nuts,  
Tossed in a Garlicky Parmesan Pesto Cream  
Add: Chicken 25 or Shrimp 28*

### **Desserts**

***Chocolate Caramel Pecan Crunch Cake 9***

*Caramel Sauce*

***Winter Berry Tart 9***

*Vanilla Crème Anglaise*

***Salted Caramel Gelato Cake 9***

*Chocolate Pretzels*

*There will be an 18% service charge added for parties of six or more.*