

JAZZBOLINE

RESTAURANT & BAR

Christmas Eve

Soup & Salads

SMOKED CHESTNUT AND SWEET POTATO BISQUE \$8

SPINACH, ROSEMARY, CINNAMON CROUTONS

CRAB AND ARUGULA SALAD \$12

SWEET PEPPERS, GOAT CHEESE, GOLDEN RAISINS, PICKLED ONION, CRISP CARROTS

CAESAR SALAD \$12

HOUSE-MADE DRESSING, CROUTONS, PARMESAN CHEESE

Entrées

PAN SEARED DUCK BREAST AND DUCK LEG CONFIT \$36

ORANGE CRANBERRY MARMALADE, ASPARAGUS, SOFT POLENTA, PORT WINE HERB GLACE

OSSO BUCCO \$40

SLOW BRAISED, MASHED POTATO, ROOT VEGETABLES, SWEET POTATO CHIP, VEAL JUS

FILET MIGNON \$42

BRICK OVEN HERB FINGERLING POTATOES, MARKET VEGETABLE, PEPPERCORN SAUCE

PAN SEARED SALMON \$27

ARTICHOKE, TOMATO, ONIONS, WILD MUSHROOM, LEMON BUTTER, CRISPY LEEKS

GRILLED SEA SCALLOPS \$34

PISTACHIO RISOTTO, ROASTED CARROTS, LEMON BASIL PESTO

SAUTÉED JUMBO SHRIMP \$36

SOFT POLENTA, GARDEN VEGETABLE, HERB GARLIC CREAM SAUCE

Desserts

CHEESECAKE STUFFED WAFFLE \$10

MAPLE CARAMEL, BERRY COULIS, CHOCOLATE CHIPS, WHIPPED CREAM, BERRIES

PUMPKIN CRÈME BRULÉE \$8

BURNT SUGAR CRUST, FRESH BERRIES, WHIPPED CREAM

7-LAYER CHOCOLATE CAKE \$12

RASPBERRY COULIS, FRESH BERRIES, WHIPPED CREAM

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

