

Onda

R I S T O R A N T E
W I N E L O U N G E

Christmas Day Menu 2010

FIRST COURSE

Grilled Sausage Stuffed Calamari

Marinara | Burrata Cheese

Or

Scungilli Salad

Kalamata Olives | Lemon Oil

Or

Sage and Butternut Squash Risotto

Brown Butter

SECOND COURSE

Seared Swordfish

Bella Di Cerignola Green Olives | Pinenuts | Capers | Raisins

Or

Grilled Lamb Chop

Broccoli Rabe | Porcini Grained Mustard Crema

Or

Braised Veal Cheeks | Chianti Demi

Grilled Peppadew | Roasted Fingerling Potatoes

THIRD COURSE

Gingerbread Tiramisu

Spiced Caramel

Milk Chocolate Panna Cotta

Brandied Cherries

THREE COURSE DINNER MENU \$55 PER PERSON

(Tax & Gratuity Not Included)