



# CHRISTMAS EVE 2024 MENU

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*Happy Holidays from the Staff of Richardson's*

## STARTERS

**CREAMY FOREST MUSHROOM AND HAZELNUT BISQUE**

**LOBSTER CAKE** fennel slaw and tarragon aioli

**PASTRAMI SMOKED SALMON** potato latke, creme fraiche and caviar

**BRAISED LAMB SHANK RAGU** housemade cavatelli, green olives and manchego

**FIELD GREEN SALAD** pomegranate, blood orange, pistachio and feta

## ENTREES

**BEEF TENDERLOIN** potato gratin, asparagus and béarnaise

**24 HOUR BEEF SHORT RIB** parsnip mashed potatoes, roasted parsnips and carrot red wine sauce

**DUCK BREAST** farrotto, braised duck, crispy Brussels sprouts and spiced pear jus

**CATCH OF THE DAY**

**NORWEGIAN SALMON** fingerling potatoes, braised red cabbage and horseradish cream

**VEGAN ARTICHOKE GNOCCHI** artichokes, red peppers, spinach and truffle mushroom jus

## DESSERTS

**VANILLA BEAN CHEESECAKE** toasted pecans, caramel and gingerbread

**SPUMONI TORTE** pistachio & chocolate mousse, cherry cake and chocolate cookie

**CREME BRÛLÉE**

**CHOCOLATE PEPPERMINT TORTE** whipped cream

**EGGNOG ICE CREAM AND RASPBERRY SORBET**

Eighty Five Dollars per person