



CHRISTMAS EVE 2024 MENU

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