



BRASSERIE SLO

CHRISTMAS EVE

Dinner

FOR THE TABLE

cassoulet with pancetta
slow-cooked navy beans

FIRST COURSE

winter harvest salad
mixed greens, pomegranate seeds, red onion,
candied pecans, feta, citrus vinaigrette
or

butternut squash soup
roasted butternut squash, creme fraiche, sage

SECOND COURSE

brown sugar bourbon glazed ham
sweet potato puree, broccolini, braised carrots
or

prime rib
russet & yukon potato puree, asparagus, butter
braised carrots
or

vegetarian wellington
winter squash, peas, shallots, mushrooms, goat
cheese

DESSERT

cherry pie
or
dark chocolate tart

KID'S PLATE

brown sugar glazed ham
mashed potatoes, carrots & broccoli