

Christmas / New Year's Love....

A CHEF-CRAFTED MEMORABLE DINNER

Make Christmas and/or New Year's a holiday to remember. Our menu is full of everyone's favorites and our custom dinner let you choose the dishes you love.

The Dinner

\$ 135.00 + Taxes • Serves 6 to 8 people

YOUR HAM & POACHED SALMON FILLET

Roasted Red Wattle Ham
Poached Alaskan Salmon Fillet

YOUR SIDES (Choose 2) – Extra \$ 20.00 ea

- Kabocha Squash Puree with Ginger
- Creamy Mashed Potatoes with Roasted Garlic & Parmigiano
- Bourbon & Maple Syrup Glazed Carrots

YOUR EXTRAS

- Homemade Grain Mustard with Riesling
- Mandarin Orange-Passion Fruit & Garlic Mojo Sauce
- Homemade Roasted Garlic Aioli Your Bread
- Homemade Rolls with Caraway

DESSERT (Choose 1) – Extra \$ 20.00 ea

- Valhrona Caraibe Dark Chocolate, Walnut & Sea Salt Tart
- Lemon Tart "Pierre Koffmann"

Christmas / New Year's Platters

ARTISANAL CHEESE SAMPLER PLATTER

\$ 54.99 /ea • Serves 6 to 8 people

Farmhouse Humboldt Fog, D'Affinois, Asiago Pressato and Manchego cheeses with caramelized Pecans, Marcona Almonds, Mission Figs, Membrillo, and an assortment of crackers.

SHRIMP TRIO PLATTER

\$ 74.99 /ea • Serves 6 to 8 people

Poached Shrimp cocktail platter, Lemon Caper Aioli, wasabi & Mostarda Mayonnaise and Spicy Chipotle Sauce.

ANTIPASTO PLATTER

\$ 54.99 /ea • Serves 6 to 8 people

Prosciutto di Parma, Creminelli Parmacotto ham, Creminelli Genoa salami, Pecorino and fresh Mozzarella cheeses, Grilled Vegetables, Marinated Artichokes, Tender White Beans, Roasted Peppers and Kalamata olives, served with crusty bread.

DETAILS

- Dinner Serves 6 to 8 People
- Order at least 72 Hours in Advance
- Pick Up: Saturday, December 24th, or Saturday, December 31st, from 11 am to 3 pm
- Items on our menu are served chilled. Reheating and cooking instructions are provided with order

TO ORDER DINNERS & PLATTERS, PLEASE CALL 801.475.7077

Pick Up: Saturday, December 24th, or Saturday, December 31st, from 11 am to 3 pm in Zucca Market



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