

Christmas Seated Dinner



Hors d'oeuvres

Artisan cheeseplate

Wild rice waffles, seared duck, cherry compote

Shrimp cocktail shots, tomatillo horseradish sauce,
classic cocktail sauce

Crab cakes, meyer lemon aioli

Wild mushroom ragout, polenta chip

Shortrib croquettes, panko crust, horseradish dip

Chipotle-coffee rubbed beef skewer,
stout molasses pan sauce

Potato latkes, house cured salmon pastrami,
crème fraiche

First-Salad

Butter lettuce bloom, parmesan crisp, tarragon leaves,
cracked almonds, creamy parmesan dressing

Farmers market, truffled pecorino, baby beets,
cucumber, artichoke, sherry vinaigrette

Pear-treviso, endive, frisee, mixed herbs,
taleggio dressing

Escarole, crisp vegetable, bagna cauda vinaigrette

Little gem lettuce, dried currants, gouda-moscato
vinaigrette

Persimmon-pomegranate, arugula, hazelnuts,
sherry vinaigrette

Wild arugula blood orange, dates, parmesan, almonds,
blood orange vinaigrette

Middle

Taleggio risotto

Winter mushroom risotto

winter squash risotto, radicchio, parmesan

Giant ravioli, spinach, ricotta, egg yolk, shaved parmesan

Crescenza ravioli, parmesan, truffle butter sauce

House ricotta gnocchi, rustic marinara sauce

Cheese agnolotti, butter sauce, celery, apple, prosciutto

Arugula gnocchi, sunchokes, winter mushrooms,
micro flowering herbs

Garbanelli, prosciutto, cream, wild arugula

Main

Roasted beef tenderloin, shallot confit, port wine reduction
haricots verts, creamy Yukon gold mash

Roasted beef tenderloin, balsamic vinegar pan sauce

Broccoli rabe, lemon zest, garlic, chili

Cannellini beans, tomato, sage

Filet mignon, porcini butter

Haricots verts, mushroom fricasee creamy polenta

Braised shortribs, farro-vegetable risotto

New York Steak, anchovy butter

haricots verts, grits with bacon, cheddar, butter

Colorado lamb chops, rosemary lemon jus, parsnip puree,
hazelnut crumble

phone 626.791.4081
mobile 626.202.5214

P.O. Box 40192
Pasadena, California 91114
camille@camilleskitchen.com

camilleskitchen.com



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Dessert

Apple galette, artisan vanilla ice cream, caramel drizzle

Butterscotch budino, cream, salted caramel sauce,

Vietnamese coffee shortcake

Nougat semifreddo, candied chestnuts,
chocolate drizzle

Camille's flourless blood orange almond cake,
crème fraiche, blood orange compote

Tarte tatin apples, point Reyes blue cheese crumbles,
pecan caramel sauce, honey semifreddo, pomegranate

Tarte tatin apples, cheddar crumbles, cinnamon ice
cream, balsamic apple reduction

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