CRAFTED CHRISTMAS EVE



first course

select one

TRADITIONAL ACQUACOTTA

white beans / tuscan vegetables / italian sausage / grilled bread

GRILLED SHRIMP BRUSCHETTA

toasted brioche / avocado cream / cilantro salad / roasted pineapple slaw



second course

select one

ROASTED RACK OF PINN OAK FARMS LAMB

fondant potatoes / roasted beet puree / buttered pearl onions / sweet peas $% \left(1\right) =\left(1\right) \left(1\right)$

PAN SEARED ORA KING SALMON

over linguine puttanesca



third course

select one

PORT WINE POACHED PEAR

over vanilla crème anglaise / candied pistachios / port wine reduction

GOAT MILK & CORN PANNA COTTA

blackberry fluid gel / preserved blackberries in mint / toasted marcona almonds



the details

FRIDAY, DECEMBER 24 4PM - 10PM at Crafted Italia

ADULTS 60.00 + TAX

RESERVATIONS 262.249.3832

