



P R A D O

# CHRISTMAS DAY

FRIDAY, DECEMBER 25, 2020

## FIRST

### JAMÓN IBÉRICO

HEIRLOOM TOMATO | POMEGRANATE BALSAMIC | SWEET MILK BREAD

### WARM BURRATA

ROMESCO | ARUGULA PESTO | GRILLED SOURDOUGH | OPAL BASIL

### BUTTERNUT SQUASH CARPACCIO

KALE | MANCHEGO | PEPITAS | MARCONA ALMONDS | SABA

## SECOND

### CRAB BISQUE

PORT REDUCTION | TOMATO PINCAJE | BLUE CRAB | SMOKED PAPRIKA

### PUMPKIN CONSOMME

PUMPKIN ROYAL | SPICED MERINGUE | MICRO TARRAGON

## MAIN

### SCALLOPS AND CAVIAR

DIVER SCALLOPS | SWEET CORN MOUSSE | TINY CARROTS | BABY LEEKS | CRISPY CHORIZO

### BUTTER AGED PRIME TENDERLOIN

MANCHEGO PAPAS ANNA | CIPOLLINI ONIONS | ROASTED ROMANESCO | PORCINI TRUFFLE GLACE

### CHERMOULA ROASTED CHICKEN

ORGANIC CHICKEN | ANDALUSIAN BEANS | CRISPY BRUSSELS | CARROT GASTRIQUE

### PAELLA VALENCIANA

SAFFRON BOMBA ARROZ | PRAWNS | CLAMS | MUSSELS | MARINATED CHICKEN  
NDUJA | SMOKED PAPRIKA

## DESSERT

### CRANBERRY AND PEAR CRISP

PRETZEL STREUSEL | GINGER CUSTARD

### MILK-N-COOKIES

VANILLA SCENTED PANNA COTTA | DULCE DE LECHE | PECAN SANDIES

### CHOCOLATE ROULADE

MILK CHOCOLATE MOUSSE | 5 SPICE GANACHE | PASSION FRUIT

CHOICE OF ONE ITEM PER COURSE  
\$99 PER PERSON | 5 & UNDER ARE FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise server of any allergies or questions about preparation prior to consuming any dishes. A 20% service charge will automatically be added to parties of six or more in lieu of gratuity.