



JOIN US FOR **CHRISTMAS**

SATURDAY DECEMBER 24TH | BRUNCH 11AM-5PM | DINNER 5PM-MIDNIGHT
SUNDAY, DECEMBER 25TH | BRUNCH 11AM-5PM | DINNER 5PM-11PM



A LA CARTE MENU AVAILABLE ALL DAY | ALSO FEATURING PRIX FIXE DINNER MENU \$70 PER PERSON

APPETIZER

MARINATED HAMACHI CRUDO

Green Apple, Passion Fruit, Fresno and Lime Dressing

CARROT GINGER SOUP

Grilled Carrots, Snow Pea and Mint Relish

CHARRED TOMATO AND BURRATA SALAD

Aged Balsamic Gelee

ENTREES

CIOPPINO

*Lobster and Saffron Broth, Mediterranean Mussels,
Little Neck Clams, Shrimp and Fregola Pasta*

ROASTED CORNISH HEN

*Stuffed with Brandy Soaked Onions, Apricots and Cherries.
Black Forbidden Rice, Chanterelle Mushrooms*

BONE-IN 14OZ BRAISED SHORT RIB

*12 Hour Braised Short Rib, Smoked Mashed Potatoes,
Piquillo Pepper Gremolata*

DESSERT

*Chocolate Sabotage Duo of Chocolate Mousse, Chocolate Lava Cake,
Ganache, Chocolate Panna Cotta*

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TheRustyPelican.com