

# thirty-two

## Christmas Dinner 2014

<b>GRILLED JOYCE FARMS QUAIL</b> 15	Herb Polenta, Dried Cranberry, Watercress, Toasted Pine Nuts, Boursin Cheese, Molasses Demi
<b>BABY SPINACH SALAD</b> 11	Poached Pear Port Wine Reduction, Shaved Red Onion, Goat Cheese, Candied Black Walnuts
<b>SLICED FRESH ROASTED LOCAL HAM</b> 35	Cola Glaze, Haricot Verts, Whipped Sweet Potatoes, Pineapple Ginger Relish
<b>VEAL OSSO BUCCO</b> 38	White Bean, Pancetta, Vegetable Ragout, Gremolata, Pea Tendril and Fried Shallot Salad
<b>SEAFOOD CIOPPINO</b> 38	Little Neck Clams, Shrimp, Scallops Fennel, King Crab, Tomato & Riesling Broth
<b>PEPPERMINT CHEESECAKE ON EGGNOG ANGLAISE</b> 10	Classic New York Style, Peppermint Bark décor, Dusting of Christmas Spices, Eggnog Anglaise

**Hours: 5pm-10pm**

*Prices do not include tax and gratuity*

*SPECIALTY ROOM CHEF* **MATTHEW KALLINIKOS**

*GENERAL MANAGER* **JOHN GAULKE**