



AL MOLO

RISTORANTE ITALIANO · MICHAEL WHITE

CHRISTMAS DINNER BUFFET 2017

Assortments of Cured Salumi

Prosciutto di Parma 24 months / Mortadella / Salame Milano
Citrus marinated olives / Grilled artichokes in olive oil
Tuna stuffed cherry peppers

Selection of Salads

Rocket salad and parmesan / Mixed greens / Radicchio and Belgium endive
Caesar salad / Baby spinach / Vine ripe tomatoes / Red bell peppers
Red onions / Cucumbers / Green peas / Black olives / Bacon bites
Julienne carrots / Croutons / Selection of house-made dressings and toppings

Antipasti

Tomato and Buffalo mozzarella / Roasted pork with Tuna sauce / Mushroom frittata
Torta rustica / Chicken Salad / Kale and walnut salad
Smoked duck breast, orange, rocket
Mixed mushrooms, spicy salami, shaved parmesan / Burrata melon and culatello
Mediterranean salad with feta cheese

Seafood Corner

Smoked salmon with capers berries / Baby octopus and potato salad
Baby shrimps and calamari salad / Alaska crab leg / Peel and eat shrimps
Tataki tuna / Poached blue mussels / One thousand island sauce

Hot Appetizer Selection

Ricotta and spinach cannelloni / Truffle mash potato
Baby octopus and tomato stew / Spicy seafood fregola
Tomato and basil cream soup / Saffron arancini

Choice of Mains

Tortellini: Pork filled little tortelli pasta, capon broth, shaved winter black truffle

Risotto cacio e pesce: Acquerello risotto, black pepper and cheese,
warm seafood salad

Ditalini: Short tube pasta, mixed wild mushroom, asparagus, smoked ricotta

Vitello: Veal loin roll, eggplant, sun dried tomato, veal jus, sage scented mash

Calamaro ripieno: Stuffed squid, spicy salami, olive pesto, cauliflower, purple chips

Tacchino: Roasted turkey, cranberry sauce, chestnuts pureé, gravy

Desserts

Fresh fruit platter selection / Bomboloni / Panettone / Pecan tart /
Tiramisú / Mixed berries cheese cake / Christmas log cake /
Selection of cheese, dried fruits and nuts

\$598 per person + 10% service charge