Solare

Christmas Eve 2014
A 4-course Dinner Designed by Chef Accursio

❅❅❅ The Beginning ❅❅❅

Polpetta di Granchio, Frittata e Ricotta
Crispy blue crab ball served with artichoke
& *finocchietto frittata* and silky cow *ricotta* infused
with saffron

❅❅❅   The "Primi" ❅❅❅

Insalata delle Feste
Suzie's Farm arugula, shaved asparagus tossed with
pomegranates, *robiola bosina* cheese, thinly sliced fennel
bulbs, and Temecula Olive Oil Company balsamic
vinegar infused with figs and vanilla
or
Zuppa di Funghi e Tortino al Parmigiano
Accursio's select mushroom soup infused with white
truffle oil and served with *Parmigiano Reggiano* soufflé
or
Guancie di Maiale e Cavolfiori
Durok pork cheeks braised with 20 y.o. Porto wine,
served with cauliflower purée, crusted with dehydrated
porcini mushrooms and *peperoncino* infused extra virgin
olive oil

❅❅❅   The Feast ❅❅❅

Arrosto di Pollo Ruspante e Tortelloni
Free range chicken *rollata* filled with almonds, pecorino,
and fennel seed sausage, served with hand-made ricotta
and vegetable root *tortelloni*, and Cornish hen consommé
or
Ravioli Pistacchio e Burrata
Hand-made *ravioli* filled with *ricotta* and spinach, served
with pesto with pistachios, chanterelle mushrooms,
and creamy *burrata*
or
Lasagna ai Carciofi e Baccalà
Hand-made *lasagna*, filled with creamy salted cod,
sautéed artichokes, wild thyme, white asparagus,
and *Parmigiano Reggiano*
or
Pesce alla Ghiotta
Local catch of the day served "ghiotta style" with
Castelvetrano olives, purple potatoes, heart of celery,
baby carrots, chardonnay –tomato reduction, and Sicilian
capers
or
Arrosto di Agnello al Miele e Rosmarino
Honey-rosemary roasted Colorado lamb leg carved and
served with roasted potato timbale, charred *cipollini*,
green dandelions, and persimmon-Marsala reduction

❅❅❅   The "Dolce" ❅❅❅

Cassata Siciliana
Tradition Sicilian *cassata*, pistachio marzipan,
cow ricotta, chocolate chips, candy fruit and served with
blood orange coulis

Menu can be subject to chance based on availability of ingredients