

# Christmas Eve Dinner

December 24, 2017

5pm-10pm

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## Amuse Bouche

### STARTER

(choice of one)

Smoked Sweet Potato Soup  
roasted hazelnuts and cauliflower

Rochet and Roasted Seasonal Fruit Salad  
panettone croutons

### ENTRÉE

(choice of one)

Grilled Brandt Beef Top Sirloin  
porcini cognac sauce, Roasted carrot and Cipollini onion

Roasted Stuffed Chicken Breast  
Fuji apple, provolone cheese, pomegranate, prosciutto,  
Nogales sauce

Grilled Swordfish Steak  
lime basil cream sauce, citrus pecorino risotto, green bean,  
roasted rainbow carrot with smoked chile & hazelnuts

Spinach Pappardelle Farmed and Wild Mushrooms  
Fontina Val D'aosta, truffle oil, scallions, crispy sage

### DESSERT

(choice of one)

Panna Cotta  
roasted fig, raspberry coulis, cherry-pistachio biscotti

Chocolate Tart  
chocolate stout mousse and bourbon cherries sauce

\$45+/\$65+ with wine pairing, \$25+ kids 6-12, 5 & under free  
Reservations can be made at ext. 2150 or 760.770.2150

**THE WESTIN**  
MISSION HILLS  
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