

# *La Coquina Christmas 2009*

*Select Cheeses of Cypress Grove  
Humboldt Fog, Maytag Blue, Champignon and Brie*

*Poached Jumbo Shrimp, Snow Crab Claws and Wionna Oysters, Roberto Cavalli Cocktail Sauce  
American Sturgeon, Salmon and Wasabi Caviars, Banquette Crisps and Red Onion Crème Fraîche*

*Salmon Sushi Inside Out Nori Rolls, Yuasa Muca Soy*

*Pan Seared Maryland Jumbo Lump Crab Cakes, Ancho Remoulade*

*Hand Pulled Buffalo Mozzarella, Virgin Olive Oil and Basil Roulade*

*Unadare Glazed Unagi*

*Smoked and Pastrami Cured Salmons, Caviar Crème Fraîche*

*Duck Breast Lollipops*

*Imported Bresaola and Fennel Sausage Stromboli*

*Chilled Kobe Tenderloin on Roasted Red Pepper and Tomato*

*Broiled Poussin and Spinach Cannelloni, Rocca Parmesan and Hollandaise*

*Florida Rock Shrimp, English Pea and Prosciutto Ravioli and Chives*

*Made to Order Buttermilk Pancakes and Waffles, Sugarman's Maple Syrup*

*Carved Organic Roasted Turkey*

*Made to order Chef Creations:*

*Partridge and Pheasant Spring Rolls*

*Lavender and Honey Glazed Colorado Rack of Lamb*

*Shrimp and Corn Crusted Sea Bass*

*Seared Buffalo Tenderloin, Jasmine Rice Grits*

*Lump Crab and Micro-green Eggs Benedict*

*Select Award Winning Pastries to Include:*

*Almond Crusted Fruit Tart*

*Buttermilk Chocolate Cake*

*Chocolate Praline Crunch*