

Dinner on the Bridge

EXECUTIVE CHEF GEORGE SIDAROS

HOLIDAY WELCOME COCKTAIL

LIMONCELLO APERITIF

CRAB CAKE ARANCINI

ARANCINI FILLED WITH SPICY CRAB LUMP,
SPICY SHRIMP COULIS

MELANZANE ALLA PARMIGIANA

EGGPLANT PARMIGIANA, MARINARA SAUCE

WILD MUSHROOM CAPPUCCINO

CREAM OF WILD MUSHROOM & PARMESAN FOAM

ROASTED HERBED LAMB CHOPS

RASPBERRY & MINT SAUCE
POLENTA DIAMOND, ROASTED VEGETABLES

PANETTONE HOLIDAY PUDDING

AMARETTO VANILLA SAUCE

 OLD NATIONAL
Events Plaza

COFFEE AND PETIT FOUR