



24 december

christmas eve at laudisio 2009

vini speciale

bianco cinque terre 2006 terenzuola
\$10gls

primitivo 2006 menhir "quota 29"
\$9.50gls

balbium 2006 terre di balbia \$10gls

nebbiolo d'alba 2005 grimaldi
"valmaggiore" \$11gls

antipasti

oysters rockefeller or
oysters on the half shell or
beer-battered oysters
\$3 each or 6 for \$15

trio of sauces:

blood orange mignonette

classic cocktail sauce

horseradish cream

seafood insalata

lobster, rock shrimp, calamari, octopus,
watercress, citrus supremes \$16

wagyu shortrib carpaccio,
arugula, shaved parmigiano \$11
add alba white truffles \$20

seared foie gras, black truffles,
frisée, sautéed mushrooms,
dehydr8 & brown butter vinaigrette \$16

formaggi

colorado cheese sampler
1 oz. each \$12

haystack snowdrop

buena vista blue

artisanal windsor dairy cheese

colorado peach jam, honeycomb

candied walnuts, crostini

primi

alba white truffle risotto \$39

beef tenderloin & lobster tail,
white truffle cream,
porcini mushroom & pea risotto \$60

homemade fettuccine nero & bianco,
seared sea scallop, dungeness crab,
jumbo prawn, tomato, chives,
vanilla-scented butter \$29

braised veal,
homemade gnocchi, pearl onions,
white asparagus, winter squash,
prosciutto & parmigiano brodo \$25

secondi

black cod, shellfish,
salsify, local potato chowder \$29

roasted quail,
stuffed with mushrooms,
foie gras, fregula,
black truffle essence,
cauliflower au gratin \$30

herb-encrusted colorado rack of lamb,
caramelized onions, port wine jus,
morel mushroom-mashed potatoes,
roasted vegetables \$49

buon natale!