
GIUSEPPE

RESTAURANTS & FINE CATERING

Holiday Specialty Menu, 2009

(This Special Menu Offer will be available from 12-12-09 to 12-31-09.)

In Italy, the Holiday Season is a good opportunity to celebrate with family and friends, most often by sharing some good food and wine and gathering together at a full table. The holidays are also our time to reflect on the past year. As I look back at the ups and downs of the economy, I have to be grateful that we've always had the support of our loyal customers and friends.

The Specialty Menu was a great solution for those of you who continued to enjoy entertaining as well as the ability to serve a variety of favorites from our kitchen. Because of its successful debut year, we've crafted a Holiday Menu specially designed to please your Holiday guests, and specially priced to show our appreciation for everyone who made the Specialty Menu such a popular service.

The Holiday menu includes a combination of best sellers from our Giuseppe Specialty Menu and, as always, saves you the headache of cooking so you can enjoy your dearest guests.

Tavolo di Antipasti (Hors D'oeuvres Station)

FORMAGGI ARTIGIANALI

Array of Artisan Italian Cheeses featuring Taleggio, Fontina, Parmiggiano, Pecorino Romano and Gorgonzola Dolce served with Dried Fruits and Nuts, Infused Truffle Honey, Rosemary Fig Spread and Gourmet Flatbreads

SALMONE AFFUMICATO

Prime Smoked Salmon Presentation with Lemon-Dill Cream Cheese, thinly sliced Cucumbers, Capers and Sweet Onions, Toasted Baguette

BRUSCHETTA PRESENTATION

Classic Tomato Basil, Cannellini Beans and Rosemary, Tuscan Olive Tapenade

La Cena (The Dinner)

INSALATA CON PERE E CAPRINO

Organic Greens with Roasted Pears, Natural Goat Cheese, Candied Walnuts and Raspberry-White Balsamic Vinagrette

INSALATA DI FAGIOLINI E BIETOLE

Chilled Haricot Verts and Golden Beets Tossed with Salt Roasted Almonds and Red Wine-Shallot Dressing

VEGETALI ARROSTITI

An Array of Seasonal Root Vegetables Completed with Roasted Garlic Oil and Fresh Thyme

PATATE AL PROFUMO DI TARTUFO

Yukon Gold Mashed Potatoes blended with White Truffle Oil Snipped Chives and Parmiggiano Reggiano

Entrée Options (Please select two of the Entrees)

BRASATO DI MANZO

Natural Beef Short ribs Slowly Braised with Red Wine and Natural Juices, Served with Barolo Spiced Demi-Glace

ROTOLO DI POLLO

Natural Chicken Breast rolled and stuffed with Fontina, Sundried Tomatoes, Sautéed Spinach Served with Sage-Natural Pan Juice

SALMONE ALLA PICCATA

Loch Duart Salmon oven baked with White Wine, Meyer Lemon-Caper Sauce

LASAGNA DI ZUCCA E FUNGHI

Butternut Squash and Wild Mushroom Lasagna with Mozzarella, Bechamel, Parmiggiano

I Dolci (The Sweets)

PANETTONE BREAD PUDDING

Served with Frangelico-Caramel Sauce

ASSORTIMENTO DI BISCOTTI NATALIZI

An Array of Italian Cookies to Include: Dark Chocolate Baci/Blackberry Jam Lindser/Apricot-Pistachio Biscotti

Order Policy and Price:

Cost per Person \$59.95 with a Minimum of 12 Guests.
Orders must be placed 72 Hours in advance

Delivery is available for additional charge of \$35 for up to 10 miles.
(For orders on 12-24-2009 and 12-31-2009, delivery will not be available.)
Pick up orders between 2.00pm and 4.00pm at the Museum Café In La Jolla at:
700 Prospect St., La Jolla, CA 92037

Hot Food items will arrive in aluminum foil with reheating instructions.