MERRY CHRISTMAS

Feliz Navidad

The knife
PARRILLA ARGENTINA

December 24, 2019

To take back to the Table

- Cod brandade toasts.
- Hot cream of leek and mushroom shots.
- Smoked salmon vol-au-vent.

Starter and Salad Table

- Rolled chicken, stuffed rolled veal, tongue in a vinaigrette, vitello tonnato, piononos stuffed with tuna, blue cheese, vegetables, seafood cocktail, waldorf salad, russian salad, chicken in escabeche.

Cold Cuts and Cheese Table

- Salami, mortadella, cantimpalo chorizo, capicola, cold cut ham; manchego, goat, brie, cheddar, blue cheese, swiss cheeses.

Special Starters Table

- Turkey stuffed with green apple, plumbs and bacon.
- Ham glazed with honey, pineapple and orange juice, and brandy.
- Tuna tataki.
- Endives stuffed with blue cheese and philadelphia cheese pasta, celery and nuts.
- Scallops in lime vinaigrette with caviar.
- Salmon stuffed with crab meat and mango sauce.

From the Grill

- Homemade sausage, argentinean blood sausage, lemon sweetbreads, chitterlings, top sirloin, New York strip, top sirloin cap and outside skirt, pizza-style flank steak, chicken breast with honey and mustard, with mozzarella cheese, marinated chicken brochettes, boneless chicken thigh with chimichurri.

Suckling pig and stuffed suckling pig.

Desserts

- Passionfruit mousse with dark chocolate pepitas.
- Caramel pound cake with vanilla ice cream.
- Tangerine sorbet.

Drinks

- Unlimited soda or two glasses of beer or one bottle of fine wine per person.

CHRISTMAS *Table*

Panettone, pudding, pastries, nuts and hazelnuts; soft and hard nougats.

A glass of champagne to toast

Santa is coming to
The knife
PARRILLA ARGENTINA

$44.95

From 6 p.m. onwards.

Minors after 6 p.m. **$21.95**

RESERVATIONS (786) 866-3999

thekniferestaurant.com

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