

Christmas

Prix-Fixe Menu

DECEMBER 25TH, 2023

12PM TO 4PM

\$119.95 per person

plus tax and 20% service charge

APPETIZERS

Blackened Lobster Cake

roasted corn remoulade, fried carrot, butternut puree

Tenderloin Wellington

prosciutto, shiitake duxelles, port demi glace

Oysters on the Half Shell

mignonette, house cocktail sauce, hot sauce

Roasted Veggie & Hummus Flatbread

zucchini, red pepper, tomato, leek, toasted sesame, chevre cheese, pomegranate molasses

Meat & Cheese Board

imported & domestic, toasted crostini, roasted cashews, peppered honey

Cured Duck Breast

seared; orange thyme syrup, cranberry relish, smoked onion aioli

SOUP & SALAD

Seafood Chowder

French Onion Soup

Minestrone Soup

Garden Salad

carrot, tomato, cucumber, carrot

Cranberry Pecan Salad

arugula, blueberries, roasted parsnip, gorgonzola, honey herb dressing

MAINS

Seared Salmon

cous cous, roasted carrots, pistachios, pomegranate, herb bechamel

Prime Rib au Jus

whipped yukon gold potatoes, roasted asparagus

Stuffed Chicken

cornbread stuffing with sausage & fennel, chardonnay sauce, broccolini

Gnocchi & Ratatouille

asiago, fried shallot, roasted pepper puree

Shrimp Linguine Alfredo

parmigiano reggiano, salmon roe, lemon, basil, roasted garlic puree

Seared Scallops

lobster foam, sauteed lobster, mussels, crispy rice cake, cauliflower puree, scallion oil

DESSERT DISPLAY

Buche de Noel

chocolate ganache, butter cream filling

NY Cheesecake

cherry sauce, caramel

Gingerbread Cake

lemon glaze

