



Christmas

prix-fixe menu

DECEMBER 25TH, 2024

2PM TO 5PM

\$129.95 per person

plus tax and 20% service charge

FIRST COURSE

Blackened Lobster Cake

roasted corn remoulade, fried carrot, butternut puree

Tenderloin Wellington

prosciutto, shiitake duxelles, port demi glace

Oysters on the Half Shell

cocktail sauce, mignonette, hot sauce

Roasted Vegetable Flatbread

herb tahini spread, kabocha, zucchini, eggplant "bacon", basil, tzatziki

Meat & Cheese Board

imported & domestic meats & cheeses, naan, marinated olives, hot honey

Duck Rillettes

cranberry orange gelee, smoked onion aioli, butter toasted crostinis

SECOND COURSE

Garden Salad

mixed greens, carrot, cucumber, tomato, red onion, honey herb vinaigrette

Cranberry Pecan Salad

arugula & frisee, blueberries, feta, sweet dill & chive dressing

Seafood Chowder

shrimp, clams, white fish, potatoes, bacon, cream, herbs

Vegetable Minestrone

French Onion Soup

beef broth, crostini, swiss cheese

MAIN COURSE

Bouillabaisse

jumbo shrimp, little neck clams, swordfish, saffron lobster cream, pan fried potato, fennel, onions

Creamy Pesto Gnocchi

roasted red peppers, olives, asiago, fried shallot, toasted focaccia

Prime Rib au Jus

whipped yukon gold potatoes, roasted asparagus

Faroe Island Salmon

forbidden rice, cilantro pine nut agrodolce, broccoli rabe, roasted carrot cream

Brick Chicken au Poivre

whiskey roasted baby carrots, wilted spinach, tomato, smashed fingerling potatoes

Seared Scallop Congee

savory rice pudding, lobster foam, sauteed lobster, smoked mussels, red curry oil, lemon basil puree

DESSERT

Blueberry Pie a la Mode

NY Cheesecake

chocolate ganache, caramel

Gingerbread Trifle

apple caramel, vanilla bean custard, lemon amaretto glaze, candied almond crumb

MENU SUBJECT TO CHANGE FOR ANY REASON.