



# Christmas

## PRIX-FIXE MENU

December 25<sup>th</sup>, 2025  
2 pm to 4 pm

\$129.95 per person  
plus 20% service charge and 8% tax

### FIRST COURSE

#### Garden Salad

mixed greens, carrot, cucumber, tomato, radish, honey herb vinaigrette

#### Wintertime Panzanella

zucchini, delicate squash, beets, kale, herbs, chevre cheese, sourdough croutons, tangy grapefruit vinaigrette

#### Seafood Chowder

clams, shrimp, whitefish, bacon, potatoes, cream

#### French Onion Soup

beef broth, chicken jus, crostini, cheese, herbs

#### Squash Bisque

red kuri & kabocha squash, creme fraiche, lime, candied pecan crumble

### SECOND COURSE

#### Shrimp Cocktail

house cocktail sauce

#### Pecorino Arancini

roasted garlic cream, parsley puree, pickled fresas

#### Oysters Rockefeller

spinach, buttered bread crumbs

#### Short Rib Egg Roll

sweet soy, horseradish crema

### MAIN COURSE

#### Steamed Lobster

whole 1 ½ pound lobster, asparagus, spice roasted fingerlings

#### Boon Island Stew

haddock, salmon, mussels, shrimp, scallop, potato, saffron lobster broth, grilled bread

#### Prime Rib au Jus

whipped potatoes, roasted asparagus, house popover

#### Horseradish Panko Haddock

mashed potatoes, asparagus, white wine herb sauce, fried leeks & capers

#### Hand-Cut Fettuccine Alfredo

parmesan cream, cracked black pepper, parmigiano reggiano, cured egg yolk, chili threads

ADD LOBSTER TAIL | +15

### DESSERT

#### Orange Custard Tart

chocolate tart crust, dark chocolate mousse, candied orange rind

#### Blueberry Pie

vanilla gelato

#### Gelato Duo

chocolate and vanilla

MENU SUBJECT TO CHANGE FOR ANY REASON.