



Christmas

PRIX-FIXE MENU

December 25th, 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, delicata 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 fresno

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.