



Christmas Eve Menu

PRIX FIXE FOUR COURSE MENU \$85 PER PERSON
TAX AND GRATUITY NOT INCLUDED

FIRST COURSE

Shrimp Cocktail

Cocktail sauce, lemon

Crab Cake

brussels sprouts slaw, whole grain mustard aioli

Brussels Sprouts

sweet soy chili sauce, sriracha aioli

“Fried Pickles”

pickled okra, chorizo aioli

SECOND COURSE

Lobster Bisque

Butternut Squash Bisque

Winter Salad

spring mix, candied pecans, roasted pears, delicata squash, goat cheese, maple Dijon vinaigrette

Caesar Salad

romaine, creamy dressing, parmesan cheese, garlic croutons

THIRD COURSE

Lobster Ravioli

Sauteed shrimp, lobster sherry cream sauce

Prime Rib

horseradish, whipped potato, crispy onion, au jus, horseradish cream

Vegetable Risotto

delicata and butternut squash, sugar pumpkin, arugula, toasted pepita seeds

Grilled Swordfish

sweet potato puree, roasted butternut and delicata squash, apple cider butter sauce

Chicken Saltimbocca

Whipped potatoes, cauliflower, marsala chicken jus, sage

FOURTH COURSE

Yule Log

Cheesecake

Chocolate Lava Cake

Sorbet & Berries

