

Christmas Dinner

Saturday, December 25th, 2020

FIRST COURSE

(choice of)

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Winter Salad

*Baby Kale, Romaine, Berries, Candied Walnuts, Apple
Rosemary Maple Vinaigrette*

Roasted Stuffed Oysters

Stone Crab Custard, Scallions, Spinach, Bell Peppers, Pecorino

ENTRÉE

(choice of)

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Maple Glazed Ham

Yuzu Pineapple Ponzu

Herb Encrusted Lamb Chop

Golden Raisin Port Wine Reduction

TRIMMINGS

(choice of 3)

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Mascarpone Truffle'd Sweet Potato Purée

Riesling Poached Pears

Porcini & Parmesan Risotto

Citrus Creamed Spinach

Lobster Twice Baked Potato

Green Beans Brown Butter Almondine

DESSERT

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Eggnog Tiramisu

Chocolate Peppermint Cheesecake

\$90 per guest

THE FINE PRINT

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Consuming raw or undercooked seafood may increase your risk of food borne illness. Before placing your order please inform your server if a person in your party has a food allergy. If you have chronic illness of the liver stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.