

1776 Morristown Christmas Day Menu

Shareables For The Table

Charcuterie Board +\$24

– Iberio ham, Spanish Manchego, pecorino, mozzarella, orange mostarda, cornichons, olives, smoked almonds, served with onion and herb beignets –

Oysters on the Half Shell +\$21

– ½ dozen naked - apple mignonette –

Clothesline Bacon +\$23

– black pepper, maple glaze, pickle, lemon –

Sicilian Arancini \$14

– pecorino, ham, saffron, and peas –

1776 \$95 Per Person Prix Fixe Menu

First Course

Potato Leek Soup

– bacon lardons, chives –

Caesar Salad

– parmesan crisps, croutons –

Soy Glazed Wagyu +\$16

– sesame, ginger, garlic –

Shrimp Cocktail

– 3 colossal shrimp, 1776 cocktail sauce –

Holiday Wreath Salad

– toasted almonds, figs, mixed greens, pomegranate, maple vinaigrette & goat cheese –

Main Course

Ravioli Saltimbocca

– spinach, pine nuts, sage, white wine, crispy prosciutto –

Duck Breast

– celery root puree, braised cabbage, cherry gastrique –

Roasted French Cut Chicken

– risotto, pancetta, chanterelles, spinach –

12oz Dry Aged NY Strip

– whipped potatoes, haricot verts, red wine demi –

Roasted Halibut

– Sunchoke, porcini powder, rainbow swiss chard, mushrooms –

Seafood Linguini Diablo

– calamari, mussels, shrimp, clams, calabrian tomato sauce –

Supplemental Entrées + Choice of One Side

8oz Filet Mignon +\$14

18oz Salt Crusted Prime Rib +\$16

Sides Additional \$10 each

Toasted Almonds & Green Beans

Onion Soup Mashed Potatoes

Roasted Brussels Sprouts

Mac & Cheese

Dessert

Almond Ricotta Cake

– Macerated strawberries, vanilla bean ice cream, olive oil, Maldon salt –

Black Forest Yule log

– gingerbread crumble, peppermint ice cream –

Chai Spice Tres Leche

– spiced cream, cookie crumble –

20% Gratuity will be added to the final bill