

1776
MORRISTOWN

Christmas

M E N U



SHARABLES FOR THE TABLE

CLOTHESLINE BACON 23
black pepper, maple glaze, pickle, lemon

EAST COAST OYSTERS 21
half dozen naked – mignonette

\$89 PER PERSON PRIX FIXE MENU

FIRST COURSE

POTATO LEEK SOUP
bacon lardons, chives

KALE AND CHICKPEA SALAD
*pistachios, pecorino, crispy shallots,
lemon herb vinaigrette*

SHRIMP COCKTAIL
3 colossal shrimp, 1776 cocktail sauce

HOLIDAY WREATH SALAD
*toasted almonds, figs, mixed greens,
cranberries, maple vinaigrette & goat cheese*

MAIN COURSE

RAVIOLI SALTIMBOCA
*spinach, pine nuts, sage, white wine,
crispy prosciutto*

DUCK BREAST
*celery root puree, braised cabbage,
cherry gastrique*

AUTUMN APPLE CHICKEN
*Polenta, brussels sprouts, pancetta,
pomegranate, and rosemary jus*

8OZ FILET MIGNON
*whipped potatoes, green beans, carrots,
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

12 oz NY Strip +\$14 | 18oz Salt Crusted Prime Rib +\$18

SIDES ADDITIONAL \$12 EACH

**GREEN BEANS & TOASTED
ALMONDS**

**ONION SOUP
MASHED POTATOES**

MAC & CHEESE

DESSERT

ALMOND RICOTTA CHEESECAKE
*macerated strawberries,
cranberries, mint*

BLACK FOREST YULE LOG
*gingerbread crumble,
peppermint ice cream*

CHAI SPICE TRES LECHE
*spiced cream, cookie
crumble*

12 AND UNDER \$35

20% GRATUITY WILL BE ADDED TO THE FINAL BILL