Christmas Eve TASTING MENU

$110 per person*
*exclusive of tax + service gratuity

First Course
choice of

HOUSE-FLARED THICK-CUT BACON
black pepper, michigan maple syrup, dark chocolate

LUMP BLUE CRAB CAKE
dijon mustard sauce, charred lemon

add
HALF MAIN LOBSTER 25.
SHELLFISH TOWER 45. PER PERSON

Second Course
choice of

WEDGE SALAD
thick cut bacon, blue cheese, tomato, red onion, scallion

CLAM CHOWDER
crispy potato, chives, oyster cracker

Entree
choice of

7oz PETITE-CUT FILET MIGNON*
whole roasted garlic

FARRO ISLAND SALMON*
cauliflower puree, cipollini onion, roast cauliflower, pickled maitake

DRY AGED ROHAN DUCK
wild rice, rye & pear stuffing, black truffle duck jus

RED WINE BRAISED LAMB SHANK
creamy polenta, roasted cipollini onions

substitute
Kansas City Strip 40.
Dry-Aged Bone-In Ribeye 40.
Surf & Turf* • add a 6oz Lobster Tail 35.

Dessert
choice of

BANANA CREAM PIE
caramel sauce, banana chips

CHOCOLATE CARAMEL CAKE
caramel sauce, coffee whipped cream

TRES LECHE CAKE
Berries, whipped cream

ASSORTED SORBETS

Entrees To The Above 15.

PROPERLY WHIPPED POTATOES
horseradish parmesan crust

LUMP BLUE CRAB CAKE
dijon mustard sauce, charred lemon

DECADENT MACARONI & CHEESE

CREAMED OR SAUTEED SPINACH

ROASTED WILD MUSHROOMS apple saba

PARMESAN CHEDDAR POTATO GRATIN

Sauteed Broccoli
1st press olive oil, lemon, sea salt

*Consume undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Linz Heritage Angus
Superior Farms
Miller's Amish Farms

An 18% gratuity charge will be added to all parties of six or more.
A 3% surcharge will be added to all checks. The surcharge may be removed upon request.

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