

MERRY CHRISTMAS!

*We are delighted to be hosting Christmas dinner at Eastern Standard again this year.
We are offering a 3-course prix fixe menu available in our dining room from 12pm - 7pm.*

PRIX FIXE - \$98 PER PERSON

APPETIZERS

CHOICE OF

- CHICORY SALAD citrus vinaigrette, blood orange, manchego, dates
- BURRATA roasted beets, capers, currants, urfa crisp
- JONAH CRAB TOAST marinated mushrooms, louie dressing
- PAN SEARED BAY SCALLOPS chanterelles, buerre blanc, lemon-thyme
- BEEF TARTARE parmesan aioli, pomegranate, gaufrette potatoes
- ROASTED SQUASH SOUP parmesan crema, rosemary, pistachio oil
- TRUFFLE, CHESTNUT AND SWISS CHARD AGNOLOTTI lemon brown butter sauce
- RACLETTE fingerling potatoes, jamon de paris, smoked trout roe

ENTREES

CHOICE OF

- SAFFRON RISOTTO espelette roasted carrots, parmesan cream
- GRILLED BRANZINO “CHRISTMAS STYLE” red pepper relish, pistachio salsa verde
- PAN SEARED HALIBUT coconut curried mussels, toasted orzo, tomato jam
- SQUID INK BUCATINI maine lobster, fra diavola, oregano, pan gratatto
- BAKED HAM MAC & CHEESE roasted pineapple, honey glaze, pepper relish
- LONG ISLAND DUCK BREAST confit leg, farro, delicata squash, fig jam, lemon-thyme jus
- BRAISED LAMB SHANK polenta, caulilini, black olive salsa verde
- GRILLED NY STRIP hasselback potatoes, creamed spinach, red wine sauce

DESSERT

CHOICE OF

- DARK CHOCOLATE BOURBON PECAN PIE vanilla ice cream
- LEMON TART chantilly cream, seasonal fruit
- SEASONAL BASQUE CHEESECAKE chantilly, grated nutmeg
- MILK N’ COOKIES PLATE chocolate chip, oatmeal raisin, snickerdoodle
- BUTTERSCOTCH BREAD PUDDING praline ice cream, salted butter caramel
- VALRHONA BROWNIE A LA MODE vanilla ice cream, candied pecans, whipped cream
- SEASONAL HOUSEMADE ICE CREAM OR SORBET