



## *Christmas Prix-Fixe*

125.00

### **SOUP COURSE**

**Roasted Cauliflower Velouté**  
Black Truffle & Roasted Cauliflower

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### **APPETIZERS**

*Choice of 1*

**Wild Mushroom Gnocchi**  
Ricotta Gnocchi, Wild Mushrooms, Mushroom Madeira Sauce

**Wildflower Honey Roasted Fig Salad**  
Endive & Rocket Arugula, Banyuls & Fig Vinaigrette

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### **MAIN COURSE**

*Choice of 1*

**Glazed Country Ham**  
Wild Rice with Rum Roasted Pineapple, Haricots Verts

**Grilled Maine Lobster Risotto**  
Creamy Rice, Mango, Jalapeño, Cilantro

**Pan Roasted Halibut**  
Preserved Meyer Lemon & Herb Quinoa Pilaf, Caviar Beurre Blanc

**Slow Roasted Beef Tenderloin**  
Thyme Roasted Fingerling Potatoes, Brussels Sprouts, Cabernet Sauce

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### **DESSERTS**

*Choice of 1*

**Bittersweet Chocolate & Orange Bread Pudding**  
Vanilla Custard Sauce, Whipped Cream

**Caramelized Lemon Berry Meringue Tart**  
Mixed Berry Coulis

**Spiced Egnog Crème Brûlée**  
Gingerbread Cookie

Executive Chef, Bill Peet

*Happy Holidays From All Of Us At Tavern on the Green*

18% Gratuity Added To All Checks