



Christmas Prix-Fixe

125.00

SOUP COURSE

Roasted Cauliflower Velouté
Black Truffle & Roasted Cauliflower

APPETIZERS

Choice of 1

Wild Mushroom Gnocchi
Potato Gnocchi, Wild Mushrooms, Mushroom Madeira Sauce

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

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

DESSERTS

Choice of 1

Molten Chocolate & Hazelnut Praline Cake
Bittersweet Chocolate Sauce, Whipped Creamed

Christmas Pavlova
Marinated Berries & Lemon Curd in a Crunchy Meringue Basket

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