

# 3 Course CHRISTMAS EVE DINNER

## First Course

*Choose one*

### ***Pumpkin Butternut Bisque***

Roasted baby pumpkin & butternut squash, cane sugar, bourbon pumpkin seeds

### ***Pickled Pear Salad***

Baby mixed greens, julienne jicama, carrots, red onions, maple pecan dressing

### ***Heirloom Cherry Tomato Salad***

Baby arugula, sliced prosciutto, shaved red onions, fresh mozzarella, broken vinaigrette

### ***Oyster Casino***

Fresh local oysters, smoked pancetta, peppadews, garlic lemon breadcrumbs

### ***Lobster Crab Cake (+\$5)***

Maine lobster cake, roasted corn salsa, tobacco onions, lobster veloute

### ***Lamb Lollipop Wellington (+\$5)***

Puff pastry wrapped lamb chop, fresh cucumber yogurt sauce

***Beverages Not Included***

***Children's Menu Available***

## Second Course

*Choose one*

### ***Portobello Napoleon-***

Portobello stacked with zucchini, squash, sweet potato, roasted red pepper served with cous cous salad

### ***Seafood Lasagna***

Baby shrimp, scallops, crab, baby spinach, lobster sherry cream sauce

### ***Red Snapper Scampi***

Egg-battered red snapper, pesto rice, broccoli crowns, white wine scampi sauce

### ***Pan Seared Sea Scallops (+\$5)***

Sundried tomato & asparagus risotto, pesto beurre blanc

### ***Short Rib Pappardelle***

Braised shredded short rib, sautéed baby spinach, finished with fresh ricotta

### ***Herb Roasted Chicken***

Garlic mashed potato, corn on the cob medallions, baby carrots, string beans, natural pan gravy

### ***Pork Medallion Milanese***

Tender breaded pork, arugula, tomatoes, shaved parmesan salad, roasted fingerling potatoes, dijonnaise sauce

### ***Grilled Rib Eye (+\$5)***

Idaho baked potato, blistered asparagus, Roquefort chive sauce

## Third Course

*Choose one*

### ***Apple Berry Tart***

Oatmeal brown sugar topping

### ***Nutella Mousse Rice Krispy Tart***

### ***Cinnamon Bun Cheesecake***

### ***Raspberry Key Lime Pie***

*Merry Christmas*

**\$44.95**

*Plus Tax & Gratuity*