

Course Christmas Eve Dinner

First Course

Choose one

Creamy Chicken and Wild Rice Soup

Aromatic vegetables, tender pulled chicken and fresh herbs

Prosciutto and Sundried Mission Fig Salad Kale and mixed greens tossed

Kale and mixed greens tossed with balsamic vinaigrette topped with shredded ricotta salata

Roasted Vegetable Salad

Mixed greens, pepitos, crumbled goat cheese maple vinaigrette

(4) Colossal Shrimp Cocktail (+5)

Tangy cocktail sauce, fresh lemon

Burrata and Hydro Boston Bib Lettuce

Garlic crostini, heirloom cherry tomatoes, pickled Bermuda onions, aged balsamic

Beef Wellingtons

Tenderloin wrapped in pastry, prosciutto, mushroom duxelles, drizzled with demi glaze



Second Course

Choose one

Braised Short Rib

Served in the style of pot roast with Dutch potatoes, carrots celery, pearl onions, green beans

Local Flounder

Cauliflower confetti rice, sautéed spinach, lemon caper brown butter

Cast Iron Seared Rib Eye Filet (+7)

Herb smashed potatoes and grilled asparagus served with a bourbon steak sauce

Pork Marsala

Served with spaghetti olio and broccolini finished with exotic medley of mushrooms

Butter Nut Ravioli

Brown butter, sage, and toasted pignoli nuts, shaved pecorino romano

Seared Cod Loins

Served in a pool of New England chowder sauce, little neck clams, pee wee potatoes, bacon, braised celery chervil

Frenched Chicken

Stuffed with triple cream and smoked ham served with garlic mashed potato haricoverts and baby carrots finished with natural jus

Calabresi Fusilli

Served with sundried tomatoes, broccoli rabe, crumbled Italian sausage, garlic and oil

Third Course

Chef's Choice

