



Merry Christmas

Monday December 25th, 2017

11:30am – 7:30 pm

~Appetizer~

Please choose one

CREAMY OYSTER STEW

Breton Sound Oysters, Roasted Root Vegetables, Fresh Marjoram

FIELD GREEN & CALAMYRNA FIG SALAD

Toasted Chic Peas, Feta Cheese, Shaved Red Onion, Lemon-Yogurt Dressing

“SANTA’S LITTLE HELPER”

Poached Cold Water Lobster, Braised Spinach, Brioche French Toast, Tahitian Vanilla Butter

~Entree~

Please choose one

MAPLE ROASTED FREE RANGE BERKSHIRE HAM

Buttermilk Mashed Potatoes, Braised Root Vegetables, Creamed Pearl Onions, Roasted Corn, Asparagus, Baby Carrots, House-Made Cranberry Sauce, Bourbon-Mustard Sauce

HERB CRUSTED LOIN OF DOMESTIC LAMB

Celery Root Latkes, Fava Bean & Acorn Squash Ragout, Crème Fraiche, Brandied Cherry Sauce

TAPENADE BAKED EAST COAST HALIBUT FILET

*Wild Mushroom & Goot Essa Aged Cheddar Polenta Cake,
Baby Green Beans, Charred Tomato Sauce*

PAN SEARED BREAST OF FREE RANGE CHICKEN

*Toasted Pumpkin Seed & Wild Rice Pilaf, Grilled Asparagus,
Crimson Lentil Puree, Huckleberry Demi-Glace*

GRILLED PORTOBELLO MUSHROOM GATEAUX

*Organic Tri-Color Quinoa, Golden Cauliflower, Braised Leeks,
Grilled Asparagus, Marinated Tomato Puree*

~Dessert~

Please choose one

BAKED CHOCOLATE

Dried Wild Cherry Crème Anglaise, Pistachio Gelato, Whipped Cream

PEPPERMINT SCENTED CRÈME BRULEE

Vanilla Bean, Chocolate Ganache on the Bottom

\$55 per person

\$20 for kids 10 and under

Chicken Fingers with French Fries & Broccoli

Grilled Chicken with Baby Green Beans & Macaroni & Cheese

Menu Subject To Change

20% Service Charge will be added to parties of 6 or more