

CHRISTMAS EVE DINNER

AMUSE BOUCHE

Saffron Roasted Olives, Manchego Cheese, Prosciutto Di Parma, Fig Jam, Crostini

FIRST COURSE

TUNA TARTARE

Masago Shrimp, Avocado, Wonton Crisps

SPANISH OCTOPUS

Edamame Hummus,
Chorizo, Cippolini Onions, Sriracha Honey

CHILLED JUMBO SHRIMP COCKTAIL

Cocktail Sauce, Lemon, Endive Salad

CRAB AVOCADO SUSHI ROLL

Apple, Fennel, Scallion, Citrus Soy, Kabayaki

LOBSTER BISQUE

Shrimp, Tomatoes, Tarragon

BURRATA & MUSHROOMS

Truffle Red Wine Sauce
Roasted Garlic, Crostini

CHICKEN DUMPLINGS

Thai Herbs, Toasted Peanuts
XO Sauce

GEM LETTUCE CAESAR

Roasted Garlic Crostini, Shaved Parmesan

BOSTON SALAD

Belgian Endive, Mixed Greens, Candied Pecans
Goat Cheese, Balsamic Dressing

ENTREE COURSE

BEEF SHORT RIB

Kabocha Gratin, Brussels Sprouts, Horseradish Cream
Red Wine Sauce

HONEY GLAZED ROHAN DUCK BREAST

Beet Puree, Ancient Grains, Spinach, Port Duck Jus

8 OZ. CENTER CUT FILET MIGNON

Fingerling Potatoes, Baby Carrots, Pearl Onions, Saba

JUMBO LUMP CRAB CAKE

Fingerlings, Grilled Corn, Haricots Verts, Tomato
Caper Remoulade

SWORDFISH OSCAR

Crabmeat, Asparagus, Potato Puree, Bearnaise Aioli

PAN SEARED BRONZINO

Sicilian Piperade, Cauliflower, Crushed Potatoes
Balsamic Butter Sauce

ROASTED CHICKEN BREAST

Mushroom Leek Bread Pudding, Brussels Sprouts
Baby Carrots, Golden Raisins, Rosemary Jus

SCOTTISH SALMON

Potato Smoked Salmon Rosti, Cucumber Noodles
Caviar, Tomato Dill Coulis

VEGETARIAN OPTIONS AVAILABLE

DESSERT COURSE

DESSERT TRIO

Eggnog Cheesecake
Dark Chocolate Peppermint Cake
Cranberry Apple Tart

70. PER PERSON

Price Does Not Include Tax, Gratuity, or Beverages | A 20% Service Charge Will Be Added To All Final Bills