

CHRISTMAS EVE



APPETIZERS

PUMPKIN SOUP

creamless purée, apples, chestnuts, chives

FRISÉE & FRESH BACON SALAD

pumpkin seeds, local apples, apple cider vinaigrette

CHOPPED VEGETABLE SALAD

*romaine, cucumber, broccoli, roasted peppers,
lemon vinaigrette, ricotta salata*

OCTOPUS

grilled, potatoes, preserved lemon, Niçoise olives, olive oil

MAINE OYSTERS

fried, soy-ginger mignonette, Japanese seaweed salad

CRAB CAKES

jumbo lump, lemon rémoulade, pickled chanterelles, frisée

SCALLOPS

*seared, spaghetti squash, tomato, cucumber,
gluten free soy emulsion*

FOIE GRAS

*grilled, Hudson Valley, Melick Farm apples,
butternut squash fondant
\$5 supplement*

SHORT RIB TORTELLINI

black truffle-tomato broth, celery root, basil

DESSERT

COBBLER

Melick Farm apples, brown sugar streusel, vanilla ice cream

LEMON TART

Italian meringue, poppy seed pound cake, berry sorbet

WARM CHOCOLATE TART

pecan crust, praline, vanilla ice cream

CARROT CAKE

brandy pecan ice cream, cinnamon frosting

SORBET AND ICE CREAM

*vanilla ice cream, tangerine sorbet, raspberry sorbet,
fresh fruit, caramelized phyllo*

ENTRÉES

KING SALMON

*seared, red quinoa risotto, haricots verts,
oyster mushrooms, Orleans mustard sauce*

SEA BASS

*seared, lobster-tomato risotto,
baby leeks, lobster emulsion*

OPAH

*grilled, baby bok choy, shaved baby carrots,
watermelon radish, lemongrass broth*

TUNA

*grilled, coconut sticky rice, avocado,
shiitake mushrooms, ginger vinaigrette*

BEEF

*filet mignon, potato purée, baby carrots,
Portobello mushrooms, peppercorn sauce*

LAMB DUO

*roasted rack, grilled T-bone, sweet potato pancake,
shiitake mushrooms, local cauliflower*

PORK

*Berkshire, grilled chop, Kabocha squash,
baby kale, balsamic glaze*

\$85.00 per person

\$35.00 per child 10 and under

(Exclusive of sales tax and gratuity)