



Festive Menus

Christmas Eve Dinner Celebration

December 24th

\$49 per person
plus tax & gratuities

Lobster Bisque

With brandy and herbs, topped with whipped cream, parmesan stick

Or

Beet Salad

A refreshing mix of greens, goat milk feta, shaved fennel, tomatoes, candied pecans with a balsamic reduction and charred lemon vinaigrette

Traditional Roasted Free-Range Turkey

Served with garlic mashed potatoes, brussels sprouts, roasted root vegetables, cranberry and gravy with a delicious apple rosemary stuffing

Or

Seared Local Fresh Ling Cod

Served with mushroom and roasted winter squash risotto, chives and white wine beurre blanc

Eggnog Crème Brulee

With chocolate biscotti

Or

Warm Apple and Almond Tart

Served with vanilla ice cream and salted caramel sauce