

CHRISTMAS DINNER

Wednesday, December 24 & Thursday, December 25

BREAD & BUTTER

served with a welcome glass of bubbles & amuse bouche

house-made bread selection

served with garden-grown herb cultured butter (g, d)

FIRST

choice of one (1)

crab johnny cake

white crab meat, scotch bonnet mayo, salmon roe (g, d)

chicken-in-a-blanket

bacon wrapped chicken thigh, glazed carrots, brown chicken sauce (d)

SECOND

choice of one (1)

salmon hot pocket

baked salmon, citrus pastry grilled asparagus, dill sauce (g, d)

herbed porcheta

rosemary & pancetta filling, broccoli, pommes aligot, wholegrain mustard (d)

THIRD

choice of one (1)

seafood ravioli

scallop & lobster mousse, grilled mussels, spiced bisque (g, d)

chateaubriand

caramelized onion, truffle, bordelaise sauce (d)

DESSERT

choice of one (1)

egg nog pie

spiced pastry cream (g, d)

tipsy tiramisu

bailey's cream, coffee granola (g, d)

130+ per person | 50+ children 12 & under

d - dairy | g - gluten | n - nut | s - soy | sh - shellfish | p - peanut

Please inform us of any allergies or dietary requirements when placing your order.

All prices are in USD and subject to + 17% service charge.

CELESTE

by Kerth Gumbs