

Christmas Eve & New Year's Eve

1st

CHILLED LOBSTER MARTINI
Roasted Tomato Vinaigrette, Micro Greens

BUTTERNUT SQUASH RAVIOLI
Caramelized Pumpkin Seeds, Sage Pesto, Parmesan Cream

ATLANTIC CHOWDER
Lobster, Potatoes, Caramelized Corn Chowder, Sherry & Basil

SHRIMP COCKTAIL
Jumbo Shrimp served with a Tangy Bloody Mary Cocktail Sauce and Wasabi Cream

2nd

BABY SPRING GREENS
*Crispy Sopprasatta, Shaved Pecorino Romano, Pomegranate Seeds,
White Balsamic Vinaigrette*

3rd

SEASONAL SORBET

4th

FRENCHED 12oz. BERKSHIRE PORK CHOP
*Brown Butter Caramelized Pear, Baby Brussels Sprouts,
Pickled Blackberries, Autumn Spiced Jus*

ROASTED FRENCHED BREAST OF CHICKEN
*Cornbread Stuffing, Roasted Baby Carrots, Pickled Cipollini Onions,
Lemon-Brown Butter*

PUMPKIN SEED CRUSTED SALMON
*Whipped Potatoes, Roasted Baby Carrots, Applewood Smoked Bacon Lardons,
Pickled Cipollini*

GRILLED 10oz. FILET MIGNON
Honey Nut Squash, Autumn Risotto, King Oyster Mushrooms, Sage Jus

HERB CRUSTED RACK OF LAMB
Butternut-Potato Hash, Sundried Cranberries, Lamb Jus

5th

SPECIAL THEMED CHOCOLATE DESSERT