



MOLLY PITCHER INN

Christmas Eve 2025

FIRST COURSE

Shrimp Cocktail

Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

Oysters on Half Shell

Champagne Caper Vinaigrette, Lemons, Cocktail sauce

Artichoke Croquetess

Artichoke Hearts, Herbed Cream Cheese, Parmesan Bread Crumb, Seeded Mustard Remoulade

Asian Style Prime Filet Tartare

Hoisin, Chili, Pickled Onion, Wasabi Cream, Egg Yolk, Fried Wonton Crisps

SECOND COURSE

Arugula, Mandarin Orange, Pomegranate, Pine nuts, Feta, Mustard Vinaigrette

INTERMEZZO

Blood Orange Sorbet

FOURTH COURSE

Scallops

Garlic lemon beurre blanc, Rosemary Smoked Bacon Polenta, Grilled Lemon Asparagus

Chicken

Pan braised with Brussel Sprouts and Cranberries, Sage and Butter Cous Cous

Lamb

Pommes Allumettes, Cranberry and pickled apple compote, Rosemary Demi

Filet

Whipped Potatoes topped with Truffle Butter, Merlot Shallot Demi-glaze, Haircot Vert

Salmon

Braised with Pomegranate, fennel, and orange, Roasted Butternut Squash

Pomegranate Mustard Vinaigrette

Butternut Squash and Ricotta Ravioli

Sage Brown Butter Cream, Fried Brussels

FIFTH COURSE

Chef's Selection of Decadent Chocolate Dessert