

Christmas Eve

DINNER MENU

Appetizers

GRILLED AHI

Seasoned Grilled Ahi, Cucumber Salad, Wasabi Avocado Cream, Crispy Wontons

18

SEMOLINA CAVATELLI

House Made Cavatelli, Basil Pesto Cream, Pine Nuts, Aged Parmesan, Italian Herbs

18

NEW ENGLAND STYLE CLAM CHOWDER

Oyster Cracker, Fresh Herbs, Chili Oil

Cup | Bowl

12 | 14

ARTISAN CHEESE PLATE

Seasonal Cheeses, Fennel Salami, Fresh Fruit, Fruit Compote, Honeycomb, Toasted Baguette

26

Salads

MIXED GREENS SALAD

Mixed Greens, Heirloom Cherry Tomatoes, Cucumbers, Carrots, Red Beets, White Balsamic Vinaigrette

18

CAESAR SALAD

Red & Green Romaine, Focaccia Croutons, Parmesan Cheese, Classic Caesar Dressing

16

SPINACH SALAD

Baby Spinach, Sun Gold Tomatoes, Pickled Onions, Egg, Bacon Lardon, Blue Cheese Crumbles, Lemon Thyme Vinaigrette

18

CAPRESE SALAD

Heirloom Tomatoes, Buffalo Mozzarella, Basil, Sea Salt, Balsamic Reduction, Lemon Oil

16



Entrees

FILET

Grilled Filet, Roasted Garlic Mashed Potatoes, Asparagus, Béarnaise Sauce

60

NEW ZEALAND LAMB CHOP

Roasted Lamb Chops, Pee Wee Potatoes, Parsnip Puree, Brown Butter Baby Carrots, Rosemary Syrah Lamb Jus

58

OSO BUCCO

Braised Oso Bucco, Saffron Risotto, Forest Mushrooms, Herb Gremolata

55

STRIPED SEA BASS

Pan Roasted Striped Sea Bass, Cannellini Beans, Caponata, Caramelized Orange Vinaigrette

48

ATLANTIC SALMON

Grilled Salmon, White Pearl Onions, Roasted Corn, Mustard Greens, Edamame Beans, Roasted Red Pepper Vinaigrette

45

PORK CHOP

Grilled Pork Chop, Grits, Candied Bacon, Roasted Tomatoes, Petite Spinach, Pork Demi-Glace

42

BRICK CHICKEN

Pan Roasted Chicken, Cheese & Potato Gratin, French Green Bean, Truffled Tarragon Chicken Jus

40



Desserts

WINTER CITRUS CRÈME BRULEE

Winter Citrus, Vanilla Bean, Fleur de Sel Cookie

14

PETITE APPLE PIE

Vanilla Bean Ice Cream, Caramel Sauce

14

TRIPLE CHOCOLATE MOUSSE CAKE

Vanilla Crème Anglaise, Raspberries

14

CHOCOLATE PECAN TART

Caramel Sauce, Dark Chocolate Ganache

14

