



Christmas Dinner

Four Course Menu

Monday December 25, 2017

Maine Lobster Bisque

butter poached lobster, tarragon + cognac



Poached Pear Salad

local field greens, goat cheese fritter,
spiced walnuts, barrel aged sherry vinaigrette +
grand noir blue

Choice of Entree

14oz. Herbed Peppercorn Crusted Prime Rib

natural rosemary jus, horseradish crème fraîche +
whipped potato mushroom gratin

Slow Roasted Branzino

oven-dried tomato, lemon caper butter sauce,
smashed fingerlings + olive tapenade



Gingerbread Sticky Toffee Pudding

pomegranate + marcona almonds

\$55 per person + plus tax + gratuity