

Christmas Day 2020

First Course

Choice of

Guinness Beef Stew or Hungarian Mushroom Soup

Second Course

Chef's Signature Salad

Baby Spinach Topped with Roasted Pine Nuts, Blood Orange Segments, Gorgonzola, Prosciutto and Heirloom Tomatoes

Third Course

Choice of

Honey and Brown Butter Baked Brie or Peel and Eat Shrimp or Corn Fritters with Lemon Chive Sauce

Fourth Course

Choice of

Beef Wellington

Filet Mignon, Seared and Smothered in Mushroom Duxelle, Wrapped in a Golden Puff Pastry and Served with Yukon Mashed Potatoes and Roasted Asparagus

Duck Confit

Seared Leg and Thigh Portion of Duck, Served with Caramelized Shallots, Goat Cheese & Thyme Polenta and Green Bean Almandine

Roasted Halibut

Buttery Halibut Filet, Seared and Served with Mushroom Risotto and Brown Butter & Sage Roasted Carrots

New Zealand Lamb Chops

Grass Fed Lamb Chops Drizzled with a Rich Red Wine Demi Glace. Served over Roasted Garlic Fingerling Potatoes and Roasted Brocollini

Bourbon and Fig Glazed Pork Chop

A 12oz Frenched, Bone-In Pork Chop, Smothered in Sweet and Savory Bourbon & Fig Glaze with Potato Foam and Charred Brussels Sprouts

Stuffed Butternut Squash

Roasted Butternut Squash Filled to the Brim with Quinoa, Chickpeas and Kale, Topped with Feta Cheese

Fifth Course

Choice of Dessert Served with a Gourmandises Sucrees du Chef

Pumpkin Cheesecake

Bourbon Pecan Pie

Apple Pie

Carrot Cake

Red Velvet Cake

Chocolate Tuxedo Bomb

\$74.95 Per Person Plus Tax & Gratuity

Call 352-383-4101 for Reservations

Menu Available for Children 12 and under