



# CHRISTMAS EVE 2020

## *First Course*

Roasted Squash Bisque with Crème Fraiche  
or  
Smoked Salmon Croquette

## *Second Course*

Spinach and Pear Salad with Pancetta

## *Third Course*

### **Filet Mignon**

An 8oz Tenderloin Filet Smothered in a Rich and Flavorful Bordelaise Sauce, Topped with  
Caramelized Onions and Porcini Mushrooms  
Served with Rosemary Fingerling Potatoes and Roasted Asparagus

### **New Zealand Lamb Chops**

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

### **Mediterranean Swordfish Steak**

Grilled Swordfish Topped with a Flavorful Mixture of Artichoke Hearts, Tomatoes, Roasted Garlic  
and Olives. Served with Cous Cous and Sautéed Baby Bok Choy

### **Seafood Linguini**

Tender Linguini Overflowing with Succulent Scallops, Shrimp, Lobster, Mussels and Flakey  
Whitefish all Tossed in a Buttery White Wine and Fresh Herb Sauce. Served with Garlic Bread

### **Gnocchi Stuffed Butternut Squash**

A Roasted Butternut Squash Bowl Filled to the Brim with Savory Gnocchi Tossed in Sage and  
Brown Butter

## *Fourth Course*

Chocolate Trilogy Cake  
or  
Peppermint Cheesecake

**\$69.95 Per Person Plus Tax & Gratuity**  
**Call 352-430-4101 for Reservations**  
Menu Available for Children 12 and under