



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 352-383-4101 for Reservations
Menu Available for Children 12 and under