

# Christmas Eve 2024

## First Course

Mixed Berry Spinach Salad Drizzled with Raspberry Vinaigrette

# Second Course

Choice of

Charred Leak Chowder with Crispy Pancetta

01

Citrus Marinated Shrimp Skewers

## Third Course

Choice of

### Filet Mignon

80z Coffee Rubbed Tenderloin Filet Topped with a Maple Bourbon Compound Butter and Served with Garlic Herb Fingerling Potatoes and Roasted Asparagus

# Prosciutto Wrapped Chicken

Tender Chicken Breast Stuffed with Ricotta Cheese and Sundried Tomatoes Wrapped in Crispy Prosciutto with a Basil Infused Cream Sauce on the Side Served with Lemon Risotto and Sauteed Broccolini

#### Sesame Seared Ahi Tuna

Sesame Encrusted Ahi Tuna, Seared and Served Over Coconut Quinoa and Satueed Greens Drizzled with a Tangy Mango Ginger Sauce and Soy Reduction

#### Seafood Cavatappi

Succulent Lobster Meat, Salmon and Whitefish, Tossed with Cavatappi Pasta in a Rich Gruyere, Smoked Gouda and White Cheddar Cheese Sauce Topped with a Golden Panko Crust

#### Roasted Tomato Parmesan Gnocchi

Tender Potato Gnocchi Tossed with Roasted Tomatoes and a Rich Creamy Parmesan Cream Sauce. Topped with Toasted Pine Nuts

#### Fourth Course

Choice of

Chocolate Trilogy Cake

01

Sea Salted Caramel Cheesecake

\$79.00

Plus Tax and 20% Service Charge

Consuming Raw or Undercooked eggs, animal meats, seafood or shellfish could be potentially hazardous to your health