

Christmas Eve Specials
Monday, December 24, 2018

Dinner, 5:30 to 10:30

APPETIZERS

Lobster Bisque 10

Lobster Dumpling, Tarragon Crème Fraîche,

Grilled Marinated Quail 14

Roasted Butternut Squash, Swiss Chard, Sherry Au Jus

MAIN COURSES

Roasted Veal Chop 32

*White Beans, Haricot Vert, Tomato Marmalade,
Zinfandel Au Jus*

Seared Venison 32

*Sweet Potato Mash, Collard Greens with Crispy Herbs and Nuts,
Winter Spiced Au Jus*

DESSERT

Bûche de Noël 10

*White Chocolate Raspberry Mousse, Eggnog Anglaise
Vanilla Ice Cream*

We will be serving our regular menu
in addition to the above specials.

EXCECUTIVE CHEF YOEL CRUZ
PASTRY CHEF ALANA FORD