

Christmas Eve Specials
Tuesday, December 24, 2019

Dinner, 5:30 to 10:30

APPETIZERS

Lobster Bisque 11

Lobster Dumpling, Tarragon Crème Fraîche

Porcini Dusted Quail 15

*Butternut Squash Puree, Chanterelle Mushrooms, Thyme
Au Jus, Balsamic Glaze*

MAIN COURSES

Grilled Veal Chop 34

*Creamy Herb Polenta, Brussels Sprouts,
Roasted Tomato Au Jus*

Seared Venison Loin 33

Roasted Carrots, Collard Greens, Juniper Au Jus

DESSERT

Bûche de Noël 11

*White Chocolate Strawberry Mousse,
Mint Chocolate Chip Gelato
Strawberry Sauce*

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

EXCECUTIVE CHEF YOEL CRUZ
PASTRY CHEF ALANA FORD