

Christmas Eve Specials
Thursday, December 24, 2020

APPETIZERS

Lobster Bisque 11

With Cayenne Croutons and Tarragon Cream

MAIN COURSES

Seared Venison Loin 33

Roasted Kabocha Squash, Wilted Swiss Chard, Balsamic Cranberry Au Jus

DESSERT

Bûche de Noël 11

Marsacarpone Mousse,

Eggnog Anglaise

Salted Caramel Gelato

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

EXCECUTIVE CHEF YOEL CRUZ
PASTRY CHEF ALANA FORD