

# CHRISTMAS EVE DINNER MENU

## CHEF SELECTION AMUSE-BOUCHE

### FIRST COURSE

LAMB & POTATO GNOCCHI

braised lamb ragout, root vegetables, parmesan, basil

BLACK GARLIC FRENCH ONION SOUP

gruyère, truffled croutons

CRISPY CRAB & LOBSTER CAKE

meyer lemon & thyme aioli, frisée & shaved fennel salad

RED KURI SQUASH BISQUE

molasses candied pecans, spiced crème fraîche

CIDER GLAZED HOUSE PORK BELLY

herbed anson mills farro piccolo, dunk's mushrooms

THAI HOT POT

shrimp, pei mussels, coconut curry broth, julienne vegetables, cilantro, basil

### SECOND COURSE

LOCAL KALE & SWISS CHARD SALAD

dried cranberries, delicata squash, red onion, hazelnuts, feta, spiced red wine vinaigrette

WINTER CHICORY SALAD

roasted beet, citrus, carrot, wheat berries, dark rye croutons, green goddess dressing, herbs

### MAIN COURSE

ROSEMARY & THYME MARINATED FILET MIGNON

gorgonzola potato gratin, haricot vert, caramelized onion, port demi-glace, herb butter, watercress

OLIVE OIL POACHED DAY BOAT HALIBUT

confit potato, beets, blood orange vinaigrette, walnut gremolata, citrus segments, sorrel, frisée

JUNIPER & ANISE CURED LONG ISLAND DUCK BREAST

italian black rice, cider braised red cabbage, kumquat, kale chips, calvados cider reduction

SMOKED DUROC TOMAHAWK PORK CHOP

baked anson mills sea island red peas, brussels sprouts, chestnuts, pear & cranberry mostarda

SAVORY MUSHROOM WELLINGTON

dunk's mushrooms, portobello, baby spinach, sweet potato purée, madeira gastrique

SPICE RUBBED CHRISTMAS RIB ROAST

roasted garlic whipped potatoes, grilled asparagus, black pepper popover, red wine demi-glace

JUMBO SHRIMP & NEW BEDFORD SEA SCALLOPS

brown butter dunk's mushrooms, vanilla parsnip purée, smoked pork & apple chutney, baby greens

### DESSERT

GRAND DESSERT BUFFET

join us for a grand dessert buffet in our great hall

EXECUTIVE CHEF TINA VERVILLE