

Christmas Eve Dinner

APPETIZERS

Local Beet Carpaccio

Roquefort, Black Pepper Walnuts, Rosemary Honey, Arugula, Sorrel

Black Garlic French Onion Soup

Gruyère, Truffled Croutons

Port Braised Beef Short Rib

Anson Mills Speckled White Grits, Rosemary Gaufrettes, Sorrel

Thai Hot Pot

Shrimp, PEI Mussels, Coconut Curry Broth, Julienne Vegetables, Cilantro, Basil

Smoked Pork Belly

Cider, Poached Farm Egg, Sourdough, Spiced Apple Blackberry Jam

Red Kuri Squash Bisque

Pumpkin Seed Oil, Crème Fraîche, Basil

SALADS

Local Kale & Swiss Chard

Dried Cranberries, Delicata Squash, Red Onion, Hazelnuts, Feta, Spiced Red Wine Vinaigrette

Belgian Endive & Mizuna

Pomegranate, Shaved Fennel, Brioche Croutons, Winter Citrus, Sesame, Carrot Ginger Vinaigrette

ENTRÉES

Center Cut Filet Mignon

Potatoes Savoyarde, Haricot Vert, Green Peppercorn Demi-Glace, Crispy Onions

Lobster & Crab Stuffed Sole

House Made Spaghetti, Dunks Mushrooms, Fennel, Spinach, Sherry Cream, Herb Salad

Anson Mills Farrotto

Butternut Squash, Local Kale, Beet Chips, Dowie Farm Greens, Pecorino Pepato

Duroc Tomahawk Pork Chop

Caramelized Onion & Apple Bread Pudding, Root Vegetables, Pine Syrup

Pan Seared Day Boat Halibut

Benton's Smokehouse Bacon, Fingerling Potato, Winter Spinach, Pearl Onion, Potato Leek Nage, Brown Butter Crumb

Rosemary Rubbed Christmas Rib Roast

Sour Cream Whipped Yukon Gold Potatoes, Grilled Asparagus, Black Pepper Popover, Red Wine Demi-Glace

DESSERT

Join us for a Grand Dessert Buffet in the Great Hall Following Dinner