

# CHRISTMAS EVE DINNER

MONDAY, DECEMBER 24, 2018

## CHEF'S SELECTION OF AMUSE-BOUCHE

### APPETIZERS

#### BLACK GARLIC FRENCH ONION SOUP

*Gruyère, Truffled Croutons*

#### CRAB & LOBSTER CAKE

*Citrus Hollandaise, Frisée, Soft Greens*

#### MAPLEBROOK FARM BURRATA

*San Daniele Prosciutto, Roasted Tomato Pesto, Basil, Pine Nuts*

#### CELERY ROOT BISQUE

*Thyme Roasted Apple, Celery Leaves*

#### BROWN BUTTER RISOTTO

*Swiss Chard, Local Mushrooms, Shaved Parmesan, Red Sorrel*

#### BRAISED BEEF SHORT RIB

*Sweet Potato Puree, Crispy Shallots, Horseradish*

### SALADS

#### SWISS CHARD & KALE SALAD

*Chioggia Beet, Dried Cherry, Feta, Pumpkin Seeds, Bacon, Red Wine Vinaigrette*

#### SPINACH SALAD

*Cucumber, Chickpeas, Tomato, Red Onion, Curry Vinaigrette*

### ENTRÉES

#### JONAH CRAB STUFFED LEMON SOLE

*Crispy Herbed White Polenta, Fennel Caper Relish, Asparagus, Citrus Beurre Monté*

#### NEW ENGLAND CIOPPINO

*New Bedford Sea Scallops, Gulf Shrimp, Maine Mussels, Cod, Fingerling Potatoes, Tomato Broth, Grilled Sourdough*

#### CHRISTMAS GOOSE

*Sweet Potato Gnocchi, Brussels Sprouts & Red Cabbage, Bacon Lardons, Chestnuts, Prune & Cognac Sauce*

#### ROBIE FARM PORK TENDERLOIN

*Rosemary Apple & Root Vegetable Hash, Smoked Pommes Purée*

#### CENTER CUT FILET MIGNON

*Duck Fat Poached Red Potatoes, Brussels Spouts, Marchand de Vin Sauce, Crispy Onions, Watercress*

#### HOUSE MADE CASARECCE

*Baby Spinach, Roasted Winter Squash, Local Mushrooms, Brown Butter Sage Cream, Toasted Hazelnuts*

#### LONG ISLAND DUCK BREAST

*Spiced Pear Lentils, Haricot Vert, Blood Orange Ginger Gastrique*

### DESSERT

THE GRAND DESSERT BUFFET AND AFTER DINNER CORDIALS WILL BE SERVED IN THE GREAT HALL FOLLOWING DINNER IN THE RESTAURANT.