

Christmas Eve Dinner

4pm - 8pm 10.24.2017

Salad

mixed green salad
assorted toppings and house made dressings
spinach and pear salad
poached pears / candied pecans / toasted goat cheese / dried cranberries / red wine vinaigrette
cold smoked salmon board
red onion / radish / capers / cherry tomatoes / cucumber / cream cheese / miniature bagels
fresh fruit salad

Seafood

oysters on a half shell with preserved lemon mignonette & horseradish
shrimp cocktail / shrimp and gruyere grits / oysters casino

Savory

deviled eggs / cornbread dressing / mac and cheese
slow cooked green beans / roasted cod in puttanesca sauce
honey braised carrots / mashed potatoes / crispy chicken tenders
roasted brussel sprouts / asparagus with pancetta
braised beef pappardelle pasta with mushrooms and taleggio
fresh baked rolls with butter / candied sweet potatoes

Carved

prime rib with au jus
brown sugar glazed ham

Dessert

chef's selection of cookies, cakes and pies / vegan cheesecake
gluten free chocolate torte

Adults 48 / Children 12 and under 24, 5 and under are complimentary / Reservations required