



CHRISTMAS DINNER

SUNDAY, DECEMBER TWENTY-FIVE | 5:00 PM - 9:00 PM

CANAPÉS
CHEF'S SELECTION

FIRST COURSE

A SALAD OF WARM JUMBO ASPARAGUS

Pickled Quail Egg, Béarnaise

or

NEW ENGLAND CRAB CAKE

Jonah & Red Lump Crab, White Remoulade, Lemon

SECOND COURSE

CREAMED CAULIFLOWER

Shrimp Fritter

or

SEAFOOD GUMBO

Shrimp, Crab, Popcorn Rice, Green Onion Oil

THIRD COURSE

-choice of-

CRAB CRUSTED HALIBUT

French Bean Frisée Salad, Lemon Butter

BRAISED COLORADO LAMB SHANK

Roasted & Puréed Cauliflower, Roasted Sweet & Sour Peppers

ROASTED PRIME RIB OF BEEF

Salsa Verde, Horseradish Cream, Potato Purée

DESSERT

BANANA WHITE CHOCOLATE BREAD PUDDING

Crème Anglaise

or

BOSTON CREAM PIE

Vanilla Bean Ice Cream

\$125 per adult & \$70 for Children 12 and under