Christmas Eve Dinner

First Course

Fried Crab Balls
chipotle tarter sauce, peppadew jam

Warm Wild Mushroom
Tartpuff pastry, mushroom duxelle, mixed mushrooms, aged balsamic reaction, micro arugula

Second Course

Lobster Chowder

Pear Salad
arugula, radicchio, gorgonzola, pine nuts, champagne vinaigrette, endive

Third Course

Pan Seared Diver Scallops
celery root purée, spaghetti squash, pomegranate, blood orange vinaigrette

Garlic Lamb Chops
three cheese potatoes au gratin,crispy brussels sprouts, fig sauce

Slow Roasted Prime-Rib
gorgonzola mashed potatoes, grilled heirloom carrots, herb au jus

Four Cheese Ravioli (vegetarian option)
brown butter sage sauce, parmesan, roasted butternut squash

Fourth Course(Desserts)

Cranberry White Chocolate Mousse Cake
white chocolate mousse, cranberry compote, orange crème, vanilla sponge, spice cookie, raspberry sauce

Gingerbread Cake
cream cheese icing, pumpkin mousse, ganache, chocolate mousse, gingerbread cake, carmel sauce

$75 per seat
tax and gratuitty not included