

CHRISTMAS EVE MENU

\$90/ADULT*

\$33/CHILD (AGES 6-12)*

FREE/CHILD (5 & UNDER)

CHEESE BOARD

DOMESTIC & IMPORTED

Grapes, berries, dried fruit, nuts, assorted crackers, rustic breads, 6-month aged manchego, cheddar cheese, pecorino, fresh mozzarella, buttermilk bleu, smoked gouda

ANTIPASTO DISPLAY

Prosciutto ham, genoa salami, pepperoni, capicola, assorted olives, marinated artichokes, roasted sweet red peppers, roma tomatoes, assorted breads

CARVING STATION

BEEF STEAMSHIP ROUND*

Horseradish cream, cognac demi glace

BONE-IN MAPLE HAM*

Apple-cranberry glaze

HOT FOOD

BRAISED SHORT RIBS*

Red wine veal juice, sauteéd leeks, grilled portobello mushrooms

POACHED SALMON* &

Roasted asparagus, saffron beurre blanc

BAKED CHICKEN ROMA

Lightly-floured seared chicken, garlic basil tomato sauce, provolone, bruschetta

GARLIC MASHED POTATOES **

*THREE CHEESE RAVIOLI

Pesto cream sauce

VEGETABLES BOUQUETIÈRE 💩 🗸 🧆

SEAFOOD & RAW BAR

OYSTERS ON THE 1/2 SHELL* &

with mignonette sauce

SNOW CRAB CLAWS

ICED GULF SHRIMP &

with mignonette sauce

TUNA TARTARE*

on a spoon with lemon aioli

TOSSED SALADS

CLASSIC CAESAR SALAD

Romaine hearts, parmesan, grape tomatoes, garlic focaccia croutons, caesar dressing

SPINACH & KALE SALAD *

Baby spinach, strawberries, grapes, candied pecans, goat cheese, raspberry vinaigrette

ROASTED BRUSSELS SPROUTS 🕏 🗸

Roasted butternut squash, dried cranberries, fig balsamic glaze

SWEET INDULGENCES

CHEESECAKE

TRES LECHES CAKE

CHOCOLATE-COVERED STRAWBERRIES

FRESH FRUIT MARTINI

FRUIT TARTS

BERRIES FLAMBÉE

Grand marnier, fresh berries, butter, brown sugar, served with vanilla ice cream

♦ GLUTEN-FREE

W VEGAN

∅ VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Parties of 6 or more are subject to a 20% service charge.

Must be 21 years of age with proper identification to order alcoholic beverages.