

CHRISTMAS EVE

Special Menu

➤ \$ 65 per guest

COURSE I – APPETIZER

- Butter Squash Velouté
- Warm Burrata & Heirloom Tomato
- Jumbo Shrimp Cocktail Trio
- Winter Greens Salad

COURSE II – MAIN ENTREE

- Roasted Rack of Lamb
- Duet of Fillet Mignon & Confit of Short Ribs
- Broiled Sea Scallops
- Slow Roasted Turkey with Stuffing
- Duet of Maine Lobster Tail and Tiger Shrimps
Add on (+\$22)
- Wild Mushroom Risotto

COURSE III – DESSERT

- Pistachio Chocolate Yule Log
- Sticky Toffee Pudding

