

Candlelight Christmas Eve Dinner

December 24, 2021

FIRST COURSE

CREAMY BUTTERNUT SQUASH SOUP
cinnamon crème fraiche, pumpkin seeds

GRILLED HEARTS OF ROMAINE LETTUCE
charred cherry tomato, aged balsamic, creamy parmesan dressing

BLACK WINTER TRUFFLE TAGLIATELLE PASTA
golden chanterelle mushrooms, triple cheese cream sauce

CORNMEAL CRUSTED APALACHICOLA OYSTERS
tomato-horseradish remoulade

SECOND COURSE

OLIVE OIL SEARED GULF REDFISH
warm fingerling potato salad, haricots verts, toasted almonds, brown butter vinaigrette

ROASTED PACIFIC KING SALMON
beluga lentils, garlic spinach, shaved cucumber, vodka crème fraiche, salmon roe

BRAISED BLACK ANGUS BEEF SHORT RIBS
creamy yellow grits, balsamic-portobello mushroom, arugula, provençal tomato

8 OZ. GRILLED BLACK ANGUS BEEF FILET MIGNON
black truffle mac & cheese, foraged mushrooms, asparagus, au poivre sauce

THIRD COURSE

NORMANDY APPLE TART
whipped crème fraiche, toasted almonds

BOURBON CHOCOLATE PECAN PIE
vanilla ice cream

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE
citrus and berries

3-course menu \$70/pp++