



Christmas Group Dinner Menu I

“CHRISTMAS CAPPUCCINO”

Celeriac, Hazelnut and Truffle Soup

or

SCALLOP ROCKEFELLER

Spinach and Bacon Jam, Bearnaise, Parsley Truffle Crumb

“GOATS CHEESE PANNA COTTA”

Winter Greens, Candied Walnuts, Sun Dried Cranberries, Green Beans

Mulled Wine Dressing

SAGE RUBBED TURKEY ROULADE

Glazed Virginia Ham, Chestnut and Apricot Stuffing, Mashed Potatoes, Winter Vegetables,
Cranberry Chutney, Natural Jus

or

RARE ROASTED BEEF TENDERLOIN

Peppercorn Crust, Rosemary Potatoes, Sautéed Green Beans, Sauce Diane

or

SEARED BRANZINO

Piperrada, Baby Potatoes, Orange, Fennel and Arugula Salad, Salsa Verde

or

****HALF BERMUDA LOBSTER****

Shrimp and Focaccia Stuffing, Asparagus, Fingerling Potatoes, Sherry Butter

BLACK FOREST BÛCHE DE NOËL

Dark Chocolate Cake, Vanilla Kirsch Chantilly & Cherries

Black Pepper Meringue, Speculoos Soil

or

MONT BLANC

Brown Butter Financiers, Chestnut mousse, Apple Marsala Compote, Caramel Sauce

\$95 per person

Plus 17% gratuity

Cranberry and Pistachio Nut roast available, please ask your server for more details

** Sur charge on Lobster, according to availability**