



## ***Christmas Group Dinner Menu II***

### **CHARRED SPANISH OCTOPUS**

Pomegranate and Quinoa Tabbouleh, Burnt Eggplant Yogurt

or

### **SMOKED HALIBUT TORTELLINI**

Saffron Cream, Thai Asparagus, Pine Nuts

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### **“CHRISTMAS CAPPUCINO”**

Celeriac, Hazelnut and Truffle Soup

or

### **“GOATS CHEESE PANNA COTTA”**

Winter Greens, Candied Walnuts, Sun Dried Cranberries, Green Beans  
Mulled Wine Dressing

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### **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

### **PAN SEARED ROCKFISH**

Calamari, Shrimp & Clam Risotto, Sautéed Baby Spinach, Champagne-Citrus Beurre Blanc

or

### **\*\*HALF BERMUDA LOBSTER\*\***

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

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### **EGGNOG CHEESECAKE**

Gingersnap Crust, Elderflower, Berries & Figs, Peppermint Tuile

or

### **BLACK FOREST BÛCHE DE NOËL**

Dark Chocolate Cake, Vanilla Kirsch Chantilly & Cherries, Black Pepper Meringue, Speculoos Soil

**\$120** 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\*\*