



Christmas Group Dinner Menu II

CHARRED SPANISH OCTOPUS

Pomegranate and Quinoa Tabbouleh, Burnt Eggplant Yogurt

or

TUNA EXPRESS

Marea's Signature Spicy Tuna Roll, Mango, Avocado Salad, Unagi Sauce

"CHRISTMAS CAPPUCINO"

Celeriac, Hazelnut and Truffle Soup

or

"GOATS CHEESE PANNA COTTA"

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

PROSCIUTTO WRAPPED TURKEY ROULADE

Italian Sausage & Chestnut Stuffing, Glazed Virginia Ham, Mashed Potatoes,
Winter Vegetables, Cranberry & Apricot 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

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**