



Christmas Eve Prix-Fixe

:: \$95 per person ::

:: AMUSE BOUCHE COURSE ::

:: SOUP OR SALAD COURSE ::

Spiny Lobster Bisque

focaccia croutons, celery leaves, cherry tomatoes, cilantro oil
or

Duck Confit Salad

Josephine's greens, tomato, cucumber, pickled red onion & bell pepper, feta cheese, spiced pecans,
balsamic vinaigrette

:: APPETIZER ::

Coconut Shrimp Cocktail

Josephine's greens, habanero tomato salsa, pickled corn
or

Pork Belly

yucca mofongo, Josephine's greens, assorted pickles, aji-amarillo sauce, cilantro oil

:: ENTRÉE COURSE ::

House Cured Bone-In Pork Tenderloin

whipped Yukon Gold potatoes, garlic green beans, smoked cranberry sauce, local honey glaze
or

Local Catch

sweet potato puree, brussel sprouts, brown butter beurre blanc
or

Spicy Tomato Seafood Pasta

local catch, shrimp, scallops, fettuccine, artichokes, arugula, manchego

:: DIGESTIF COURSE ::

:: DESSERT COURSE ::

Bumba Rum Cheesecake

banana, dulce de leche
or

Chocolate Truffles

orange, pistachios, cocoa powder
or

Not-Your-Grandma's Fruit Cake

local dehydrated fruit & Scoops vanilla ice cream

