

CHRISTMAS 2023



AMUSE-BOUCHE

DRAGONFRUIT CUBE

minced mint / raspberry syrup

FIRST COURSE

CLAM CHOWDER

oyster crackers / chives

CHRISTMAS SALAD (df, gf, vegan)

apple slices / ribbon zucchini / avocado / citrus pear vinaigrette

SECOND COURSE

PRIME FILET MIGNON

black truffle mash potato / sauteed ribbon zucchini / island chimichurri

LOCAL SNAPPER (df, gf) ~or~ HOLIDAY TOFU (df, gf, vegan)

wild rice / sauteed garlic artichoke / citrus kale puree

CHRISTMAS PLATE

ham / turkey / stuffing / smashed marble potatoes / seasoned rice / sauteed broccolini
/ Christmas gravy / cranberry sauce

DESSERTS

CHOCOLATE MOUSE (gf)

whip cream / fresh berries

EGGNOG CAKE

fresh berries / bourbon glaze

Price per guest \$115