



CHRISTMAS MENU

Amuse-Bouche

Local Young Coconut Flesh
Agave Drizzle

First Course

Clam Chowder

Oyster Crackers / Chives

Christmas Salad

Coral Bay Greens / Apple Slices / Ribbon Zucchini / Avocado / Ricotta Salata / Citrus Pear Vinaigrette

Crispy Buffalo Cauliflower Bites

Shaved Manchego / Homemade Buffalo Sauce

Second Course

Crab Stuffed Filet Mignon

Garlic Mash Potato / Sauteed Asparagus / Mushroom Veal Glaze

Turkey Lasagna

Grated Parm / Garlic Bread

Holiday Tofu

Wild Rice / Sauteed Garlic Artichoke / Creole Sauce

Catch of the Day

Manchego Pumpkin Mash / Sauteed Spinach / Cilantro Lime Crema

Caribbean Lobster

Mac & Cheese / Garlic Broccolini / Pinot Grigio Lemon Butter Sauce
Full TAIL upcharge of \$25

Desserts

White Chocolate Cheesecake

Blueberry Sauce / Whipped Cream

Raspberry Chocolate Torte

Peanut Butter Caramel / White Chocolate Kitkat

Ice Cream & Sorbet (choose one)

Vanilla Gelato

Double Chocolate Chip

Guava Sorbet

Price per adult: \$125

Children ten and under: \$95

Plus 20% Gratuity

Menu subject to change based on availability.