



Holiday Week Prix Fixe Menu ~ December 26th to 30th

Clam Chowder

Oyster Crackers / Chives

Josephines Greens Salad

Coral Bay Greens / Toasted Almonds / Roasted Zucchini / Ricotta Salata / Cherry Tomato / Red Wine Vinaigrette

PEI Mussels

Coconut Pumpkin Broth / Micro Greens / Warm Garlic Bread

Crispy Buffalo Cauliflower Bites

Shaved Manchego / Homemade Buffalo Sauce

Crab Stuffed Filet Mignon

Garlic Mash Potato / Sauteed Haricot Vert / Mushroom Veal Glaze

Beef Lasagna

Shaved Manchego / Tomato Sauce

Vegetarian Tofu

Wild Rice / Sauteed Haricot Vert / Creole Sauce

Grilled Pork Chop

Marble Potatoes / Crispy Brussel Sprouts / Mango Chimuchuri

Shrimp Mac & Cheese

Shaved Manchego / Cilantro Lime Crema

Caribbean Lobster~ add to ANY dish

On the Half Shell~ TAIL

Upcharge of \$25

Tiramisu

Cocoa Powder / Chocolate Shavings

White Chocolate Cheesecake

Blueberry Sauce / Whipped Cream

Oreo Chocolate Mousse

Whipped Cream / Fresh Berries

Ice Cream & Sorbet

Double Chocolate Chip

Banana Run

Raspberry Sorbet

Price per adult: \$115

Children ten and under: \$80

Plus 20% Gratuity

Menu subject to change based on availability.