



2025 Christmas Menu

Amuse Bouche

Compressed Watermelon

Balsamic Glaze / Lime Juice

First Course

Cauliflower Soup Wine Pair: Lagaria **Pinot Grigio**

Crispy Leek / Coconut Dust / Sea Purslane Oil (gf, df)

Christmas Salad Wine Pair Clark Estate **Sauvignon Blanc**

Pickled Zucchini / Shaved Carrots / Mixed Greens / Toasted Almonds / Breaded Feta / Dressed Tomatoes
Roasted Plum Vinaigrette (df)

Seared Scallops Wine Pair: Jordan **Chardonnay**

Purple Potato Mash / Kale Dust / Lemon Butter Sauce (gf)

Main Course

6 oz Filet Mignon Wine Pair: Ty Caton **Cabernet Sauvignon**

Garlic Truffle Mashed Potatoes / Grilled Broccolini / Blackberry Veal Glaze (gf, df)

Foie Gras 2 Oz / Stuffed Crab \$20

Alfredo Chicken Pasta Wine Pair: Sasha Lachine **Rose**

Coconut Infused Alfredo Pasta / Sautéed Spinach / Shaved Parm / White Truffle Oil

Haitian Short Rib Soul Plate Wine Pair: Karl Josef **Riesling**

White Rice / Black Bean Puree / Haitian Legume (df)

Holiday Tofu Wine Pair: Sea Sun **Pinot Noir**

Wild Rice / Sautéed Garlic Artichoke / Creole Sauce (df)

Catch of the Day Wine Pair: Jordan **Chardonnay**

Saffron Risotto / Sautéed Green Beans / Passionfruit Rum Reduction (gf)

Caribbean Lobster 1/2 LB with Shell \$32 On Any Plate Wine Pair: Jordan **Chardonnay**

Desserts

White Chocolate Bailey's Mousse **Beverage Pair** Bailey Irish Cream

Biscoff Sauce (gf)

Strawberry Shortcake Cheesecake **Wine Pair:** Jaffelin **Brut Rose**

Strawberry Sauce / Whipped Cream

Ice Cream (gf)

Sorbet (gf, df)

Vanilla | Wine Pair: 20 Year **Port**

Blood Orange | Wine Pair: Jordan **Chardonnay**

Coquito | Wine Pair: Karl Josef **Riesling**

Coconut | Wine Pair: Ruffino **Prosecco**

Wine Pairings are NOT included in the Price. Please refer to our wine list for pricing.

Price per Guest: \$125

Children 10 & Under: \$98

Plus 20% Gratuity

Menu subject to change based on availability.