

Dinner Menu 2

GRILLED GUINEA CHIC

Artisan mix lettuce, Pear, Orange, Grapefruit Segment, Clarify Butter

or

ITALIAN SAUSAGE AND TRUFFLE POLENTA

with Taleggio Cheese

or

BURRATA (creamy mozzarella)

with Beetroot and Radishes

CREAMY SMOKED SALMON, LEEK AND POTATO SOUP

Bread Croutons

or

WARM SPINACH SALAD

Bacon Chips, Chopped Egg

PAN SEARED HALIBUT

Lemon Crusted Almonds, Lemon & Parsley Cream Sauce

or

SURF AND TURF

Angus Petit Tender with Grilled Jumbo Shrimps,

Caramelized Onions, Béarnaise Sauce, Gravy

or

STUFFED VERMONT TURKEY BREAST SAUSAGE, HONEY GLAZED VIRGINIA HAM

Fresh Cranberry, Cassava Pie, Jus

SERVED WITH CAULIFLOWER POTATO CROQUETTE, GARDEN VEGETABLE ROLL

MIXED BERRIES MASCARPONE BLACK SEAL RUM CREAM

Almond Tullie Cup

or

CHOCOLATE CHEESECAKE

Coffee Ice-cream, Caramel Vanilla Sauce

or

CHRISTMAS YULE LOG

Butterscotch Sauce, Strawberries

PETIT FOURS

COFFEE OR TEA

\$115.75 plus gratuities

Price can be subject to change

½ Bermuda Lobster available on request for a surcharge of \$37.75