

# *Dinner Menu 1*

**CORNMEAL CRUSTED SOFT SHELL CRAB SPICY SALMON MAKI**

Avocado Seaweed Salad, Ginger Carrot Purée

or

**BROWNED BUTTER PUMPKIN**

Tucker's Goat Cheese, Baby Green, Apple, Sherry Sage Vinaigrette

or

**RABBIT RAVIOLI**

Sautéed Leeks, Porcini Foam, Three Cheese Sauce

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**SHRIMP CORN SOUP**

Parsley Ball

or

**CAESAR SALAD**

Romaine Lettuce, Tortillas, Garlic Croutons

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**CATCH OF DAY**

Cranberry Orange, White Wine Cream Sauce

or

**BEEF WELLINGTON**

Sautéed Onions and Mushroom Sauce

or

**STUFFED VERMONT TURKEY BREAST WITH HONEY GLAZED VIRGINIA HAM**  
Stuffed with Sausage & Chestnuts, served with Cassava Pie, Cranberries, Gravy

SERVED WITH GRILLED MIXED VEGETABLES, MASHED POTATOES

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**CHRISTMAS YULE LOG**

Chocolate Graham Chips, Mixed Berries, Strawberry Sauce

or

**MOLTEN CHOCOLATE PUDDING**

Hazelnut Gelato, Raspberry Cream Sauce

or

**TURKISH COFFEE CUSTARD**

Baileys Cream, Kahlua Sauce, Candied Nuts, Fruits

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**PETIT FOURS, MACAROONS**

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**COFFEE OR TEA**

\$107.75 plus gratuities

Price Are Subject to Change

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