



# Christmas

## DINNER MENU I

ROASTED HONEY FIG SALAD  
with Goat Cheese, Charred Chiabatta, Green Salad,  
Apple Mint, Vinaigrette

or

BBQ CHICKEN QUESADILLA  
Guacamole, Tomato Salsa

or

TAGLIOLINI PROVOLONE CHEESE FONDUE  
Crispy Prosciutto Ham

LEEK POTATO SOUP  
Leek Cheese Biscuit

BEEF RIBEYE 10 OZ  
Green peppercorn sauce

or

PAN-SEARED LEMON SOLE WITH CRABMEAT STUFFING  
served with Lemon Butter Sauce

or

WILD BOAR RAGU  
Mushroom Truffle Risotto

or

\*\*\*HALF BROILED LOBSTER \*\*\*  
Seafood Stuffing, Broccoli, Clarify Butter

served with Garden Mixed Vegetables & Mashed Potatoes

WARM CHRISTMAS PUDDING  
Brandy Cream Sauce, Spiced Ginger Rum Ice cream

or

LEMON CHEESECAKE  
Cherry Gelato, Brandy Cherry Compote

or

BANANA CRÈME BRULÉE  
Butterscotch Drizzle, Vanilla Ice-cream

\$98.75

\*\*\*Lobster surcharge upon availability \$38.75\*\*\*

Available upon request:

ROASTED TURKEY WITH SAUSAGE STUFFING  
Casava Pie, Cranberries, Honey-glazed Ham, Mashed Potatoes



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## DINNER MENU II

### SUSHI SAMPLER

Torched Salmon Maki Roll, Mongolian Tuna Taco,  
Seaweed Mango Salad

or

ROASTED HONEY BEET ROOT & ARUGULA SALAD  
with Figs, Burrata, Prosciutto, Basil, Grapefruit, Vinaigrette

or

NEW ENGLAND CLAM CHOWDER

WINTER CRANBERRY & PEAR GORGONZOLA SALAD  
Pears, Dried Cranberries, Mixed Greens, Walnuts, Tomatoes,  
Honey Balsamic Drizzle

or

ORANGE FENNEL & CHIVES

Mint Pear Vinaigrette

### BEEF TENDERLOIN

Sautéed Onions & Mushrooms, Red Wine Sauce

or

GRILLED JUMBO SHRIMP & LOBSTER RAVIOLI

Creamy Tomato Sauce

or

CATCH OF DAY

with Toasted Almonds, Artichoke Risotto, Lemon Butter Sauce

or

TRADITIONAL ROSEMARY ROASTED LAMB LEG

Lamb Jus

or

\*\*\*HALF BROILED LOBSTER\*\*\*

with Seafood Stuffing, Broccoli

served with Vegetable Roll, Mashed Potatoes

### TRONCHETTO DI NATALE (YULE LOG) CAKE

Mushroom Meringue, Grand Manier Orange Cream Sauce,  
Coffee Ice Cream

or

PEPPERMINT BARK CHEESECAKE

Sake Matcha Cream Sauce, Rum & Raisin Gelato

or

TIRAMISU

Mixed Berries, Vanilla Gelato

\$110.75

\*\*\*Lobster surcharge upon availability \$38.75\*\*\*

Available upon request:

ROASTED TURKEY WITH SAUSAGE STUFFING

Casava Pie, Cranberries, Honey-glazed Ham, Mashed Potatoes



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## DINNER MENU III

GRILLED OYSTER PANCHETTA CHIPS  
Creamy Tarragon Sauce, Orange, Fennel, Avocado Panko  
or

BUFFALO MOZZARELLA, SPECK, SALAMI  
Melon, Apple Mint Vinaigrette  
or

GNOCCHI BUTTER SAGE WITH SMOKED BACON

CAULIFLOWER CHESTNUT SOUP  
Parmesan Cheese, Croutons  
or

LOBSTER RAVIOLI  
Saffron Cream Sauce  
or

MIXED GREEN SALAD  
Pine Nuts, Dried Cranberries Crusted Goat Cheese, Apple Mint Dressing

ROCKFISH  
Mango Pineapple Salsa, Passion Fruit Butter Sauce  
or

PRIME NEW YORK STEAK  
Asparagus, Diane Sauce  
or

GRILLED WILD BOAR SAUSAGE  
Mustard Cream Sauce  
or

\*\*\*HALF BROILED LOBSTER\*\*\*  
Seafood Stuffing, Broccoli

LEMON SEMIFREDO  
Brandy Cherry Compote, Lemon Cello Cream Sauce  
or

HAZELNUT, CARAMEL SESAME MOUSSE CAKE  
Caramelized Pears, Mango Sorbet  
or

CHOCOLATE CHEESECAKE  
Mixed Berries, Vanilla Gelato

PETIT FOUR | COFFEE OR TEA

\$125.75

\*\*\*Lobster surcharge upon availability \$38.75\*\*\*

Available upon request:  
ROASTED TURKEY WITH SAUSAGE STUFFING  
Casava Pie, Cranberries, Honey-glazed Ham, Mashed Potatoes