

CHRISTMAS EVE DINNER MENU

DECEMBER 24TH 2018

CHOICE OF ONE FOR EACH CATEGORY

SALADS

CITRUS GLAZED SALAD

CAPRESE SALAD

Fresh buffalo mozzarella, ripe tomatoes and basil drizzled with pure olive oil bedded on crispy arugula.

SOUPS & STARTERS

LOBSTER BISQUE

FRENCH ONION SOUP

GRILLED ASPARAGUS

Topped with tomato, truffled gorgonzola balsamic glaze.

WILD MUSHROOM RAVIOLI

With a scallop and shrimp garnish.

MARYLAND CRABCAKES

Served on mesclun salad greens with raspberry vinaigrette.

ENTREES

WILD MUSHROOM POLENTA

Creamy polenta, wild seasonal mushrooms, leeks, topped with a farm fresh fried egg.

CRABMEAT STUFFED FILET OF SOLE

Served on risotto and wilted spinach.

GRILLED MANGO GLAZED SWORD FISH

With sweet garlic mashed potato and asparagus.

MEDITERRANEAN BRANZINO

Grilled Branzino with olive oil, lemons and herbs. Served with lemon potatoes & spinach.

ROASTED FREE RANGE FRENCHED CHICKEN

lemon garlic demi-glace & truffle wild mushroom and spinach.

HORSERADISH CRUSTED PRIME RIB

Served with garlic mashed potatoes and grilled vegetables.

DESSERT:

CHESTNUT CRÈME BRULE

CHOCOLATE CHIP SKILLET WITH VANILLA ICE CREAM

MOLTEN CHOCOLATE CAKE

\$45.00/PERSON