

## Christmas Eve

December 24<sup>th</sup>, 2017 | 3:30 - 10:00 pm (10:30 am - 3:30 pm brunch)

“There is nothing in the world so irresistibly contagious as laughter and good humor.”

- Charles Dickens, *A Christmas Carol*

### APPETIZERS

**Pumpkin Mascarpone Ravioli 12**  
*roasted butternut squash  
& brown butter sage sauce*

**Brussels Sprout Salad 11**  
*roasted brussels sprout petals, evoo,  
grated reggiano & balsamic reduction*

**Ahi Tartare 14**  
*avocado, cucumber, cilantro,  
vine ripened tomato, citrus olive tapenade*

**Lobster Bisque 9**  
*sherry, crabmeat & goat cheese crostini*

**Pan Seared Crab Cake 15**  
*jumbo blue crab,  
red pepper rémoulade, watercress*

**Crab & Asparagus Bruschetta 15**  
*jumbo blue crab, fontina, campari tomatoes*

### ENTRÉES

**Filet Mignon 25**  
*6oz filet, truffle potato gratin,  
haricot vert, point Reyes blue cheese,  
rosemary chianti sauce*

**Barolo Braised Short Rib 24**  
*gorgonzola-sage polenta,  
wild mushroom jus*

**Cast Iron Seared Sea Scallops 26**  
*spinach-parmesan risotto,  
golden tomato marinara*

**Pan Roasted Chicken Piccata 20**  
*brussels sprouts, fingerling potatoes,  
lemon-caper sauce*

**Herb Crusted Branzino 23**  
*roasted butternut squash,  
brussels sprouts, brown butter*

### DESSERTS

**Molten Chocolate Lava Cake 9**  
*raspberry sauce, vanilla cream*

**Egg Nog Crème Brûlée 8**  
*almond biscotti*

**White Chocolate Mousse  
& Crispy Caramel Tuile 8**  
*amaretto cookie crumbles  
& raspberry coulis*



3 Courses for \$40 or a la carte