

'Tis The Season..

December 24th and December 25th

APPETIZER

Oyster on the Half-Shell
6 Oysters / 24

Grilled Jumbo Shrimp Cocktail
5 shrimp / 18

1 Pound Steamed Colossal Lump Crab Meat
Drawn Butter and Lemon / Market price

Lobster and Avocado Salad
Half Avocado stuffed with Lobster served with Mango, Grapefruit, Cucumber tossed with Green Goddess Dressing with a Petite Salad / 26

Lavender Seafood Platter
6 Oysters / 6 Jumbo Shrimp
8oz. Lobster Tail / 64
Red Wine Mignonette, Cocktail, Horseradish Cream and French-Style "Marie Rose" Sauce

CHOICE OF STARTER

Marinated & Grilled Prawn Salad
Mixed Greens, Mango Vinaigrette and Sliced Mango, Papaya and Avocado

Wild Mushroom Soup
Chives and Truffle Oil

Stuffed Poached Anjou Pear Salad
Gorgonzola, Mixed Greens, Candied Walnuts, and Pear Vinaigrette

House Smoked Scottish Salmon
Dill Crème Fraiche, Capers and Toast Points

Maine Lobster Raviolis
Organic Baby Tomatoes, Roasted Corn, Basil and Lobster Bisque

Ahi Tuna Poke
Mango, Avocado, Sambal Chili and Soy Sauce Dressing

CHOICE OF ENTRÉE

Pistachio-Crusted Australian Rack of Lamb
Roasted Cauliflower Puree, Mission Figs, Haricot Verts and Fig Reduction

Cabernet-Braised Short Ribs
Crispy Onions, Horseradish Mashed Potatoes, Baby Carrots and Wild Mushroom and finished with Red Wine Reduction

Branzino Sea Bass
Mussel & Bay Scallop Risotto with Tomato-Olive Caper Salsa

Roasted Young Tom Turkey
Yams, Apple Celery Shallot Stuffing, Sweet Potatoes, Green Beans, Cranberries and Chardonnay Gravy

Butternut Squash Raviolis
Candied Walnuts, Spanish Manchego Cheese, Roasted Squash, Sage and Butter

Roast Crispy Half Duck
Glazed Charred Brussels Sprouts, Sweet Potato Puree and finished with Cherry Relish

Honey-Glazed Roasted Ham
Mashed Potatoes, Green Beans w/roasted Almonds and Stuffing

DESSERTS

(Choice of One)

Fresh Baked Apple Tart
Rum Raisin Ice Cream

Pumpkin Pie
Chantilly Cream

Warm Chocolate Cake
Chocolate Sauce
Vanilla Ice Cream

Fresh-Baked Peach Cobbler
Cinnamon Butter Streusal Topping and Vanilla Ice Cream

Vanilla Crème Brûlée
Fresh Seasonal Berries

Pecan Praline Pie
Vanilla Sauce

\$70.00 per person, plus tax and gratuity. No split plates or substitutions, thank you!

***Half-priced bottle-of-wine night does not apply on December 24th, 2019*