

HOLIDAY MENU

\$70/GUEST ++

FOR THE TABLE

Full Slate | 34

Gorgonzola | Camembert | Burrata | Prosciutto | Bresaola | Salami Picante
Berries | Fig Jam | Crostini

Shrimp Cocktail | 4 ea.

Cocktail Sauce | Lemon

FIRST COURSE

Burrata Salad

Local Cherries | Cherry Tomato | Pickled Red Onion
Crispy Parmesan Crumble

Lobster Rangoon

Maine Lobster | Sweet Chili Sauce

Clams Casino

Littleneck Clam | Applewood Bacon | Red Bell Pepper

French Onion Soup

Veal Stock | Provolone | Gruyere | Crostini

Point Judith Calamari

Cherry Pepper | Sambal Aioli | Marinara

New England Clam Chowder

Chopped Clam | Potato | Applewood Bacon

Caesar Salad

Romaine Lettuce | Parmesan | Crouton | Caesar Dressing

SECOND COURSE

Rack of Lamb

Roasted Garlic Mashed Potato | Garlic Braised Haricot Verts
Red Wine Demi-Glace

8 oz. Filet Mignon

Black Truffle Mashed Potato | Broccolini Cacio e Pepe
Red Wine Demi-Glace | Herb Compound Butter

Lobster Thermidor

1.25 Lb. Maine Lobster | Gruyere | Red Bliss Smashed Potato
Garlic Braised Haricot Verts

Osso Bucco

Veal Shank | Fine Herb Polenta | Broccoli Rabe | Au Jus

Seafood Pasta

Colossal Shrimp | Littleneck Clam | Tagliatelle | Roasted Tomato
Spinach | Scampi Cream Sauce

Pan Roasted Halibut

Jasmine Rice | Bok Choy | Seacoast Mushroom | Mango Salsa
Coconut Curry Sauce

Caprese Risotto

Risotto | Roasted Tomato | Basil | Mozzarella | Barrel Aged Saba

THIRD COURSE

Fudge Brownie Sundae

Warm Chocolate Brownie | Chocolate Sauce | Whipped Cream | Chocolate Sprinkles
Vanilla Ice Cream

New York Chocolate Cheesecake

Oreo Crust | Chocolate Ganache | Chantilly Creme | Dark Cherry Compote

Creme Brulee

Vanilla Bean Custard | Caramelized Sugar

Gingerbread Spice Cake

Brown Sugar Cream Cheese Frosting | Gingerbread Cookie Crumble | Butterscotch Drizzle