



CHRISTMAS PRELUDE 2017

APPETIZER

Frisee Salad

*Roasted Delicata Squash / Pomegranate / Blue Cheese
Bacon / Champagne Vinaigrette*

Steak Tartare

*Black Garlic Aioli / Pickled Hon-Shimeji Mushrooms
Sunchoke Chips / Rye Crisps*

Maine Crab cakes

French Cocktail Sauce

Traditional New England Clam Chowder

Classic Caesar Salad

Chopped Romaine / Classic Caesar Dressing / Parmesan / Croutons

ENTRÉE

Braised Short Ribs

Smoked Mashed Potatoes / Roasted Brussels Sprouts / Jus & Crispy Onions

Roasted Chicken

Confit Fingerling Potatoes / Roasted Beets & Baby Carrots / Gravy

Grilled Ribeye

Roasted Broccolini / Salsa Verde / Cipollini Onions / Grilled Sweet Potato

Pan Seared Halibut

White Corn Grits / Blistered Cherry Tomatoes / Agro Dolce / Braised Greens

Pork Loin

Bacon Marmalade / Roasted Brussels Sprouts & Rutabaga

Cacio E Pepe

House-made Spaghetti / Black Pepper / Pecorino Romano

DESSERTS

Pumpkin Cheese Cake

Salted Caramel / Whipped Cream

Apple Crisp

Brown Butter Oats / Vanilla Ice Cream

Gingerbread Pound Cake

Walnut Brittle / Vanilla Ice Cream / Maple Syrup

\$75 per person. Tax, beverage, and gratuity additional.