Christmas Eve
2018

First Course Selections

★ Wild Mushroom Bisque
A velvety concoction ~ pureed caramelized onion & leeks, roasted squash, & a plethora of wild shrooms
With a hint of cream ~ finished with a white truffle oil drizzle

• Grilled Eggplant Isle d' Capri
- Sliced eggplant, painted with citrus & olive oil ~ charcoal grilled and served layered over fresh leaf spinach, topped with a hint of our marinara, fresh mozzarella, roasted red bell pepper & finished with extra virgin olive oil infused with fresh pesto

★ Oyster's *Andrew*
A fabulous Holiday recipe made ~ freshly shucked oysters~ *to order*
Topped with ~ fresh leaf Spinach ~ Béarnaise ~ house seasoned bread crumbs ~ poached under the open flame ~ finished with cool crisp morsels of *caviar*

★ Oyster on the ½
Beautiful crisp seasonal oyster, freshly opened – with fresh lemon and traditional cocktail sauce

★ Crab Crêpes a lá riche
House made crêpes with citrus and fresh herbs. . stuffed with Jumbo Lump Crab in a light tomato & scallion butter - drizzled with a melted leek and champagne buerre blanc

★ Short Rib Ravioli
Slow roasted beef short ribs fill these feather light homemade ravioli
Served in a savory sauce with tomato, herbs & red wine reduction

★ Grilled Jumbo Shrimp
Beautiful jumbo shrimp wrapped in lean low sodium apple wood smoked bacon
Served with horseradish cream

★ Braised Belgian Endive
Imported from the Netherlands pan braised in butter & Chablis ~
Dressed with frisée ~ finished with a drizzle of balsamic reduction & imported Beemster
Aged goats Gouda

★ Smokin' Seafood Sampler
Thinly sliced Norwegian 'cold' method smoked salmon, smoked peppered mackeral & smoked trout
served with cucumber salad & horseradish cream

★ Goat Cheese Tart
Individual puffed pastry tart shell with French Boucheron Chevre, & fresh herbs
Baked to a melted perfection and finished with a dollop of imported Greek sour cherry conserve

Intermezzo
Accompanied by homemade bread service

Traditional Caesar Salad ★
Crisp romaine -traditional recipe Caesar Cardini - Pecorino Romano and crispy crouton

Chicago Wedge Salad ★
Gorgonzola bleu cheese dressing, crispy bacon bits & dried cranberries

Pear Salad ★
Organic Pear fanned with a smathering of beautiful Gorgonzola Bleu crumbles, over
Artisan baby greens, chiffonade of iceberg & romaine ~ tossed with Gorgonzola bleu cheese
vinaigrette & pan roasted honey'd walnuts

Wishing you Peace & Joy
Filled with the Spirit of this Season!

Entree Selections

Entrees are served with chef's choice freshly steamed vegetable

Savory Chicken and Brie

Organic French A-Line cut breast of chicken ~ stuffed under the skin with French Brie, a confit of local pears & fig jam ~ pan roasted –finished in the oven to *crispy skin*
Served in a very light lemon spiked pan au juice with a hint of champagne, diced yams & wilted collard greens

Roasted Duck & Mushroom Risotto

Semi boneless ½ Duckling "Twice cooked"- Pulled meat of duck breast with sauté locally grown organic wild mushrooms with melted leeks and fresh herbs enhance this creamy risotto Served with a agave crispy skin flash fired duck leg, for a contrast in texture *to drive the palate wild*!

Celebration Vegetables Mediterranean

Freshly grilled veggies marinated in fresh citrus, herbs & roasted garlic - fanned over imported penne pasta tossed in Basil Pesto-served in a pool of tomato-basil marinara-finished topped w/ imported Feta
Order without pasta for a satisfying *gluten free* meal.

Prosciutto wrapped Scottish Salmon

Fillet of Scottish wild salmon-wrapped in thinly slice Parma prosciutto pan browned and roasted to succulent tenderness ~ served with braised fennel bulb finished with a splash of cream & tiny roasted new potatoes

Hawaiian Butter Fish

Wild caught Hawaiian Butter fish (Escalar) ~ Painted with a glaze of miso, a hint of Tamari soy, & fresh clementine - Charcoal grilled and served with pan roasted baby bok choy
topped with a warm coulis of charcoal grilled vegetables

Shrimp and Crab a la Riche

Simple is the 'best' when it comes to these two Eastern shore favorites, Jumbo Shrimp and Jumbo Lump Crab tossed in a light butter sauce with diced vine ripened tomatoes & slivered scallions over angel hair pasta

Greek Taverna Lamb Chops

Lamb Chops (3) perfectly grilled (psistaria) Greek style served over orzo with roasted tomato, fresh leaf spinach, and imported feta &a small Greek village salad with local organic tomato

Berkshire stuffed Pork Chop

Organically raised, bone in extra thick , stuffed with house seasoned crostini bread
pan braised & oven roasted to tender perfection with russet mashed
Drizzled with reduction of roasting au jus & port wine – served in a pool of truffled honey mustard cream

Lobster Ravioli
Steamed lobster meat served in a tomato basil champagne cream sauce infused with fresh
Shaved fennel bulb and a hint of imported Spanish saffron

Our Filet Mignon (8 oz)

are cut to order -"Just for you" -from the whole tenderloin-
"Choose your cut" - 10 oz., 12oz., 14oz., or 16oz. + add $ 4.50 per ounce
Simply hardwood charcoal grilled to your preference choose your style below-

Chicago Style
'Chicago Famous' - Wedge Salad
Gorgonzola bleu cheese dressing, crispy

New York Style
Served with **Russet mashed**

Filet au Poivre - *finished with a traditional*
Cognac peppercorn cream + $ 3.50

Three course
Christmas Eve Prix Fixe Menu
$ 75.00 per person + PA sales tax