

# Christmas Dinner Menu

12/25/19 - 3PM-9PM

## First Course

Wild Mushroom Bisque  
Basil Oil, Asiago Croutons

Or

Organic Baby Spinach Salad  
Shaved Red Onions, Sweet Cranberries, Candied Pecans, Goat Cheese

## Second Course

Horseradish Crusted Black Grouper  
Holiday Rice, Fried Potato Strings, Broccolini

Or

Shrimp and Lobster Penne  
Tomatoes, Onions, White Wine Garlic Cream Sauce, Fresh Shaved Parmesan

Or

Char Grilled Filet Mignon  
Roasted Garlic Mashed Potatoes, Grilled Asparagus, Truffle Demi

Or

Butternut Squash Risotto  
Caramelized Onion, Baby Spinach, Fresh Herbs

## Third Course

Molten Chocolate Lava Cake  
Vanilla Bean Ice Cream

Or

Vanilla Bean Crème Brulee

Or

Key Lime Pie  
White Chocolate Mousse, Served Frozen

\$62 pp

\*\*menu available with wine pairings \$85\*\*