

Christmas Menu

FIRST COURSE

CHEFS CHOICE ½ DOZEN OYSTERS

JUMBO SHRIMP COCKTAIL

Homemade Cocktail Sauce & horseradish

RIOJA POACHED PEAR SALAD

Candied Walnuts, Dried Cranberries, Gorgonzola Cheese, Truffle Balsamic Vinaigrette

CLAMS OREGANATA

Baked Clams Oreganata- Garlic Breadcrumbs, Lemon Butter Sauce

BABY LAMB CHOPS

New Zealand Lamb, Mint Chimichurri

SECOND COURSE

LOBSTER BISQUE

Maine Lobster, Crème Fraîche, Peppers, Tomato

LINGUINE CLAMS

White Wine Sauce, Garlic, Shallots & Herbs

MUSHROOMS MARSALA TAGLIATELLE

Shitake, Crimini & Portobello Mushrooms

THIRD COURSE

BRANZINO

Mediterranean Branzino, Couscous, Pepper Salad, Lemon Sauce

PRIME RIB STEAK

Marble potatoes, asparagus Barolo sauce

1 ½ LOBSTER FRA DIAVOLO

BUCCATINI PASTA

Clams, Mussels, Shrimp, and San Marzano Tomatoes

HALF ROASTED CHICKEN

Herb Roasted Potato, Brussel Sprouts, Au Jus

DESSERT

DESSERTS ALL HOMEMADE BY OUR PASTRY CHEF

TRADITIONAL TIRAMISU

SIGNATURE BREAD PUDDING

CHOCOLATE LAVA CAKE

Curated by Executive Chef and Owner, Javier Suarez

THREE COURSE PRIX-FIXE MENU - 119.95PP

PLEASE LET US KNOW OF ANY DIETARY PREFERENCES OR FOOD ALLERGIES WE SHOULD BE AWARE OF IN THE PREPARATION OF YOUR MEAL.