

# CHRISTMAS EVE

DECEMBER 24TH, 2023

*Happy Holidays*

## FIRST COURSE

### Baby Rack Of Lamb

New Zealand Lamb,  
Mint Chimichurri

### Beef Wellington

Filet Mignon, Shitaki Mushroom,  
Demi-Glaze

### Lobster Salad

Arugula, Avocado Puree,  
Grapefruit Segments, Champagne  
Vinaigrette

### Jumbo Shrimp Cocktail

Homemade Cocktail Sauce

### Crab Salad

Frisse, Papaya, Plum Tomatoes,  
Chives, Mustard Vinaigrette

## SECOND COURSE

### Lobster Bisque

Crème Fraîche, Peppers,  
Tomatoes

### Tuscan Seafood Stew

Calamari, Shrimp, Clams, Mussels,  
Salmon

### Linguine Clams

Red or White Sauce

## THIRD COURSE

### Grilled Chilean Sea Bass

Chilean Sea Bass, Bed of Baby Bok  
Choy, Lemon & Caper Butter Sauce

### Half Roasted Chicken

Herb Roasted Potato, Brussel  
Sprouts

### Duck Confit

Slow Cooked French's Term Duck,  
Wild Rice, Raspberry Sauce

### Grilled Chateaubriand

Chateaubriand, Sautéed Haricot Vert,  
Confetti Potatoes, Bordelaise Sauce

## DESSERT

### Homemade Bread Pudding

Vanilla Ice Cream

### New York Cheesecake

Creamy Blend of Cream Cheese,  
Vanilla, Graham Crust

### Peach Cobbler

Vanilla Ice Cream

*Curated by Executive Chef and Owner, Javier Suarez*

*Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.*

STAY CONNECTED



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