



## CHRISTMAS EVE SPECIALS

*In Addition To Our Seasonal Dinner Menu*

### APPETIZERS

#### **Spiced Butternut Bisque**

Spiced with Ras Al Hanout, Toasted Pepitas, and Herbs

#### **Seared Georges Bank Scallops**

Pumpkin Gnocchi, Brown Butter and Sage

### ENTREES

#### **Slow Roasted Royaltan Farms Prime Rib of Beef**

Lyonnaisse Fingerling Potatoes, Glazed Baby Carrots and Perigeaux  
Sauce

#### **Sous Vide Breast of Goose**

Confit Leg, Himalayan Red Rice, Root Vegetables, Pioppino  
Mushrooms and Goose Glaze

### DESSERT

#### **Spiced Carrot Cake**

Sauce Anglaise, Candied Nut Dust, Sweet Carrots and Whipped  
Cream

*or*

#### **Warm Apple Crostada**

Topped with Vanilla Ice Cream and Powdered Sugar

Executive Chef Richard Silvia

Sous Chef CJ Mitchell