



# CHRISTMAS DAY MENU

## PLATED SMALL BITES

Egg Royale  
deviled egg, caviar

Chilled Shrimp Cocktail

Assorted Local Oysters

Truffle Tart  
brie, figs, honey

## SECOND COURSE

Cream of Butternut Squash  
maple foam

## THIRD COURSE

Pear Salad  
pecan, blue cheese, pomegranate dressing

## MAIN COURSE

served family style

Garlic Crusted Prime Rib  
au jus, horseradish cream

Wild Turkey Roulade  
gravy

## ACCOMPANIMENTS

Hericot Verts  
caramelized shallots, toasted almonds

Creamy Mashed Potatoes

Bread Stuffing

## DESSERT

Chef's Choice of Seasonal Dessert

Available from 12PM - 8PM

\$135 per guest - \$75 optional wine pairing

ESTUARY