



## MERRY CHRISTMAS!

### THREE COURSE FIXED PRICE MENU

## STARTERS

### THAI CURRY CRAB SOUP

Sesame Mousse, Thai Basil

### JUMBO LUMP CRAB CAKE

Thai Mustard Cream, Asparagus Relish

### WILD MUSHROOM CRÊPE

Roasted Mushrooms, Morbier Cheese, Caramelized Onions, Red Wine Sauce

### SEARED JUMBO SEA SCALLOP

Cauliflower Puree and Bacon Crumb

### AUTUMN SALAD

Local and Organic Greens, Ruby Red Beets, Acorn Squash,

Pepitas, D'anjou Pears, Apple Cider Vinaigrette

## Entrees

### PAN SEARED BLACK BASS 57

Maryland Crab Risotto, Brandade Crostini, Fennel & Saffron Bouillabaisse

### ORANGE BOURBON MAGRET DUCK BREAST 56

"BBQ'd" Baby Carrots & Glaze Beans, Duck Bacon Lentils

### SLOW ROASTED ANGUS PRIME RIB 67

Royal Trumpet Mushrooms, Whipped Potatoes, Cracked Pepper-Horseradish Sauce, Brussels Sprouts with Valdeon Blue

### WINTER SQUASH 50

Brown Butter, Spiced Walnuts, Crispy Sage, Crispy Carrot, Romano

### RACK OF LAMB 70

Sweet Potato and Purple Potato Rosti Charbroiled, Dijon Crust, Braised Greens

### CRISPY SUCKING PIG PORCHETTA 60

Sweet Onion Polenta, Roasted Asparagus with Pine Nuts and Manchego Cheese, Herb Jus, Gremolata

## Dessert

### Walnut Monkey Bread Pudding

With Toffee Sauce

### Nutella Chocolate Tart

### Spiced Crème Brulee

With Molasses Ginger Cookie

