



Christmas Eve

SUNDAY EVENING,
THE TWENTY-FOURTH OF DECEMBER, TWO THOUSAND-SEVENTEEN

To Begin

Gulf Shrimp & Grits

PAPA TOM'S STONE GROUND WHITE CHEDDAR GRITS

Crisp-Fried Oysters Rockefeller

PERNOD HOLLANDAISE, WILTED SPINACH, BACON

Roasted Beet-Butternut Squash Salad

BABY ARUGULA, CHÈVRE, ALMONDS, SMOKED BACON, BALSAMIC

Rabbit & Dumplings

SHERRY-HERB COUNTRY GRAVY, POTATO DUMPLINGS

The Lump Crabmeat and Brie Soup

OUR CLASSIC

Sweet Ending

White Chocolate Brownie

VANILLA ICE CREAM, BITTERSWEET CHOCOLATE SAUCE

Custard-Style Bread Pudding

MYERS'S RUM-GRAND MARNIER BUTTER

Flourless Chocolate Tart

ORANGE CARAMEL

Crème Brûlée

SUGAR COOKIE

Mrs. Judy's Coconut Cake

CRÈME ANGLAISE

Main Course

Bronzed Fillet of Redfish

TOASTED ALMONDS, SPICED BROWN BUTTER;
HARICOTS VERTS, JUMBO LUMP CRABMEAT

Grilled Fillet of Atlantic Salmon

LOBSTER-SWEET PEA RISOTTO; MEYER LEMON GASTRIQUE

Braised Lamb Shank

SPANISH HERBS, CHÈVRE POLENTA;
CRISPY, SHERRY-GLAZED BRUSSELS SPROUTS

Prime Rib of Beef

HERB CREAMER POTATOES, ROASTED HEIRLOOM CARROTS;
HORSERADISH CRÈME FRAÎCHE

Duck Confit

SMOTHERED LOCAL GREENS,
SWEET POTATO FRITTERS

*Sixty-nine dollars per person
plus beverage, tax, and gratuity*

