



Christmas Eve Dinner

Prix Fixe Menu

Saturday December 24, 2016

6:00 – 10:00 p.m.

\$49 per person + taxes + service charge

'Stocking Stuffers'

please choose one

Florida Orange & Frisée Salad

cinnamon candied Florida oranges | organic frisée lettuce
cranberry vinaigrette | goat cheese crème | brown butter pecan brittle

Slow Cooked Octopus

spiced mango sauce | confit of baby beats | chorizo powder

Haitian Pumpkin & Ginger Bisque

local calabaza squash | roasted ginger | winter spices

Santa's Gifts

please choose one

East Coast Squid Ink Paella

fresh shell fish | wakame seaweed | aromatic vegetables | parsley aioli

Roast Filet Mignon Rossini

foie gras terrine | herbed citrus zest | campfire chestnut purée | broccoli rabe | pomegranate gastrique

Christmas "Ham"...Pork Belly

oven roasted Brussels sprouts | confit kumquats | slow roasted & seared pork belly | whipped sweet potatoes

Carved Holiday Turkey

buttered mashed potatoes | green bean casserole | sage gravy | cranberry sauce

Made by Little Elves

please choose one

Ginger Bread Key Lime Pie

Floridian classic with a holiday twist

Chocolate Bouché de Noel

A roulade of chocolatey goodness | chocolate sponge cake | chocolate mousse
bittersweet chocolate sauce