

Christmas eve dinner 2017

12:00 - 8:00 P.M.

Bermuda fish chowder

7 / 9

Creamy winter carrot & ginger

7 / 9

Caesar salad

The classic Mexican creation with Romaine lettuce and croutons in a creamy garlic-parmesan dressing

7

“The Rosemary winter salad”

Winter greens and Swiss chard with pecorino cheese, walnut pralines, pears, bacon and caramelized shallots with an apple - tarragon vinaigrette

7

Appetizers

Calamaretti Fritti

11

Dynamite shrimp

11

Escargot Bourguignonne

10

Tuna tartar

12

Chilled shrimp & crab Louie

12

Clams casino

11

ENTREES

“The Rosemary Filet mignon”

An 8 oz filet of beef tenderloin finished with a glaze de viande and bearnaise sauce. With a side of gorgonzola cheese. Accompanied with mashed potatoes and seasonal vegetables

36

“COTE D’AGNEAU”

A grilled rack of imported lamb encrusted with Dijon mustard and horseradish, finished with a light burgundy wine veal stock. with mashed potatoes and seasonal vegetables

36

“LOUISIANA PAPPARDELLE”

Cajun tasso, gulf shrimp, garden peas and roasted peppers tossed in a tangy blue cheese creole cream with wide ribbon pasta

28

“THE MEDITERRANEAN SHIPWRECK”

A ½ cold water lobster tail stuffed with fontina and basil and roasted shrimp and jumbo scallop on a charred cedar plank with citrus-garlic butter. Accompanied with risotto and vegetables

46

“THE UP-TOWN STRIP”

A grilled 12 oz New York strip steak with crab stuffed crimini mushrooms and a tomato-basil bruschetta. With mashed potatoes and seasonal vegetables

36

“CANARD FRAMBOISE”

A slow roasted ½ Canadian duckling glazed with a black raspberry-chambord gastrique. Served with mashed potatoes and seasonal vegetables

34

“PISTACHIO HALIBUT”

Pistachio crusted Norwegian halibut topped with a tangerine-saffron compound butter. With risotto and seasonal vegetables

42

“GROUPEL CERISE”

A pan roasted filet of gulf grouper finished with a sun dried cherry beurre-blanc. With risotto and seasonal vegetables

39

“PAN SEARED SEA SCALLOPS”

Pan seared diver harvested sea scallops with creamy risotto and a garlic-key lime beurre blanc. With grilled asparagus

34

Please ask your server about tonight's dessert selection

