**Christmas Day Dinner**

**Seafood Raw Bar**
- Oysters (3 varieties)
  - Coconut Mignonette, Smoked Tomato Water Sorbet
  - Cedar Key Clams Escabeche Hot Sauce
- Citrus Poached Shrimp
  - Horseradish, Cocktail
- Red Crab Cocktail
  - Aurora Sauce
- Island Conch Ceviche
  - Blue Corn Chips, Spicy Pico, Lime

**Chef-Attended Stations**
- Herb Ricotta Gnocchi
  - Butternut Sherry Sauce, Basil Pomodoro, Quattro Formaggio, Pecorino, Parmesan, Papato
- Pakora & Fondue Station
  - Aged Cheddar Beer Cheese, Apple, Pretzel Bread, Rye Crostini
- Artisan Cheese & Charcuterie
  - Local Cheeses, Artisan Meats, House Red Wine Coppa, House Pate, Rauschenberg Estate Honeycomb, Fruit Conserves, Heath Bread
  - European Fried Pakora
  - Potato, Onion, Carrot, Spinach, Broccoli, Mushroom, Zucchini, Bell Pepper, Poblano, Raita, Tamarind Sauce, Garlic Chili Chutney

**Salad & Bread Station**
- Baby Kale & Spinach Salad
  - Chickpea, Shaved Vegetables, Macerated Golden Raisin, Ricotta Salata, Garlic Lemon Dressing
- Farro Nicoise
  - Haricot Vert, Olive, Heirloom Tomato, Shallot, Shaved Fennel, Capers, English Cucumber, Red Wine Vinaigrette
- Assorted Hearth Breads
  - Whipped Jerky Butter, Fine Herb Butter, Spiced Apple Butter

**Mains**
- Cocoa Rubbed Beef Tenderloin
  - Kennebec Roast Cake, Smoke Chili Jus, Bone Marrow Butter, Broccoli
  - $85++
- Pan Roasted Crispy Skin Rock Fish
  - Tomato Fennel Broth, Saffron Bacalao Butter, Cedar Key Clams, Kohlrabi Potato Mushroom Terrine
  - $70++
- Duck, Duck, Foie
  - Crispy Skin Breast, 48hr Confit Leg, Hatch Chili Butternut Middlins “Dirty Rice”, Golden Gooseberry Relish, Foie Vermouth Sauce
  - $65++
- Belgian Tripel Braised Pork Shank
  - Roasted Chestnut Risotto, Micro Fine Herb Salad, Sonel Emulsion, Charred Baby Carrots
  - $58++

**Tableside Dessert**
(for each table)
- Liquid Nitrogen Milk Chocolate “Truffle”
  - White Chocolate Mousse, Shaved Dark Chocolate
- Pot du Crème
- Assorted Petite Four

Christmas Day 2018, 5:30 – 10PM
Harbourside Bar & Grill. Children 4 yrs and under are free. Price does not include tax or service charge.
Harbourside Holiday Brunch (Christmas Day)

Join us for a Taste of the Season

Brunch starts at 8AM – 1:30PM
Limited a la carte menu is available from 7AM – 10:30AM
$34.95
Includes a holiday bellini!

Featuring:
Chef Carved Jardinere NY Strip
Artisan Eggs Benedict
Sweets and Treats
Donut Yourself Station
Housemade “Seacuterie”
Twinkling Lights
Seasonal Bellinis
And Other Chef Inspired Surprises!