

SOUTH SEAS ISLAND RESORT  
CAPTIVA ISLAND, FLORIDA

# Christmas Day

## DINNER

### Seafood Raw Bar

#### Oysters (3 varieties)

Coconut Mignonette, Smoked  
Tomato Water Sorbet

#### Citrus Poached Shrimp

Horseradish, Cocktail

#### Island Conch Ceviche

Blue Corn Chips,  
Spicy Pico, Lime

#### Cedar Key Clams

Escabeche Hot Sauce

#### Red Crab Cocktail

Aurora Sauce

### Chef-Attended Stations

#### Herb Ricotta Gnocchi

Butternut Sherry Sauce, Basil Pomodoro,  
Quattro Formaggio, Pecorino, Parmesan, Pepato

#### 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, Hearth Baked 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 Rosti Cake, Smoke Chili Jus,  
Bone Marrow Butter, Broccolini  
\$85++

#### Duck, Duck, Foie

Crispy Skin Breast, 48hr Confit Leg,  
Hatch Chili Butternut Middlins "Dirty Rice",  
Golden Gooseberry Relish, Foie Vermouth Sauce  
\$65++

#### Pan Roasted Crispy Skin Rock Fish

Tomato Fennel Broth, Saffron Bacalao Butter,  
Cedar Key Clams, Kohlrabi Potato Mushroom Terrine  
\$70++

#### Belgian Tripel Braised Pork Shank

Roasted Chestnut Risotto, Micro Fine Herb Salad,  
Sorrel Emulsion, Charred Baby Carrots  
\$58++

### Tablesides 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.



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# 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!