



CHRISTMAS EVE 2017



FIRST COURSE SELECTIONS

★ Harvest Cappuccino

A velvety concoction ~ pureed caramelized onion, roasted squash, & yams
With a hint of cream ~ topped with freshly frothed milk

★ Grilled Eggplant Isle d' Capri

★ Sliced eggplant, painted with citrus & olive oil ~ charcoal grilled and served layered over fresh leaf spinach, topped with a hint of our marinara, fresh mozzarella, roasted red bell pepper & finished with extra virgin olive oil infused with fresh pesto

★ Oyster's Andrew

A fabulous Holiday recipe made ~ freshly shucked oysters~ *to order*
Topped with ~ fresh leaf Spinach ~ Béarnaise ~ house seasoned bread crumbs ~ poached under the open flame
~ finished with *bacon infused caviar*

★ Oyster on the ½

Beautiful crisp seasonal oyster, freshly opened – with fresh lemon and traditional cocktail sauce

★ Crab Crêpes a lá riche

House made crêpes with citrus and fresh herbs. . stuffed with Jumbo Lump Crab in a light tomato & scallion butter - drizzled with a melted leek and champagne buerre blanc

★ Short Rib Ravioli

Slow roasted beef short ribs fill these feather light homemade ravioli
Served in a savory sauce with tomato, herbs & red wine reduction

★ Grilled Jumbo Shrimp

Beautiful jumbo shrimp wrapped in lean low sodium apple wood smoked bacon
Served with horseradish cream

★ Magic Mushroom Mélange

A mélange of wild mushroom sautéed in shallot butter & fresh herbs, spiked with truffle & stock re-*duck*-tion ~
Topped with a charcoal grilled portabella cap over melted fresh mozzarella ~ drizzled with white truffle oil

★ Goat Cheese Tart

Individual puffed pastry tart shell with French Boucheron Chevre, & fresh herbs
to a melted perfection and finished with a dollop of imported Greek sour cherry conserve



Intermezzo

Accompanied by homemade bread service

Traditional Caesar Salad ★

Crisp romaine -traditional recipe Caesar Cardini - Pecorino Romano and crispy crouton

Chicago Wedge Salad ★

Gorgonzola bleu cheese dressing, crispy bacon bits & dried cranberries

Pear Salad ★

Organic Pear fanned with a smathering of beautiful Gorgonzola Bleu crumbles, over Artisan baby greens, chiffonade of iceberg & romaine ~ tossed with Gorgonzola bleu cheese vinaigrette & pan roasted honey'd walnuts

Roasted Beet Salad ★

Oven roasted red & gold beets over a mélange of crisp greens drizzled with Gracie's homegrown lemon thyme, local herb infused honey, & chevre vinaigrette - Finished with warm Chèvre encrusted with panko

*Wishing you Peace & Joy
Filled with the Spirit of this Season!*



Entree Selections



Entrees are served with chef's choice freshly steamed vegetable

★ **Savory Chicken** and **Brie**

Organic French A-Line cut breast of chicken ~ stuffed under the skin with French Brie, a confit of local pears & fig jam ~ pan roasted –finished in the oven to *crispy skin*
Served in a very light lemon spiked pan au juice with a hint of champagne, diced yams & wilted collard greens

★ **Roasted Duck & Mushroom Risotto**

Semi boneless 1/2 Duckling “Twice cooked”- Pulled meat of duck breast with sauté locally grown organic wild mushrooms with melted leeks and fresh herbs enhance this creamy risotto Served with a agave crispy skin flash fired duck leg, for a contrast in texture *to drive the palate wild!*

★ **Celebration Vegetables Mediterranean**

Freshly grilled veggies marinated in fresh citrus, herbs & roasted garlic - fanned over imported penne pasta tossed in Basil Pesto-served in a pool of tomato-basil marinara-finished topped w/ imported Feta
Order without pasta for a satisfying gluten meal.

★ **Hawaiian Butter Fish**

Wild caught Hawaiian Butter fish (Escalar) ~ Painted with a glaze of miso, a hint of Tamari soy, oil infused with fresh clementine ~ yum! Charcoal grilled and served with pan roasted baby bok choy topped with a smattering of warm coulis of charcoal grilled vegetables

★ **Shrimp and Crab a la Riche**

Simple is the 'best' when it comes to these two Eastern shore favorites, Jumbo Shrimp and Jumbo Lump Crab tossed in a light butter sauce with diced vine ripened tomatoes & slivered scallions over angel hair pasta

★ **Rack of Lamb**

Four bone rack of New Zealand Lamb rack ~ simply painted with olive oil and charcoal grilled
With a Port wine reduction & Grill roasted Fingerlings or Russet mashed

★ **Iberico Filet Mignon of Pork**

Coveted Spanish black hogs organically raised entirely on acorn. . tender, sweet, and magnificently charcoal grilled, served over braised organic cabbage & fingerlings with caramelized onions for a rich savory winter blend - Drizzled with a *Truffled mustard buerre blanc*

★ **Cold Water Lobster Tail**

★ *Always a **Holiday Tradition** ~ Nova Scotian Cold Water Tail*
'Always' available ~ by request! ~ add an up charge to the prix fixe ~
averaging 10 – 12 OZ. + \$ 45.

★ **Our Filet Mignon** (8 oz) ★

are cut to order -"Just for you" -from the whole tenderloin-
"Choose your cut" - 10 oz., 12oz., 14oz., or 16oz. + add \$ 4.50 per ounce
Simply hardwood charcoal grilled to your preference choose your style below-



<p style="text-align: center;">Chicago Style</p> <p>'Chicago Famous' - Wedge Salad Gorgonzola bleu cheese dressing, crispy bacon bits & dried cranberries</p>	<p style="text-align: center;">New York Style</p> <p>Served with Russet mashed and <i>Sauce Béarnaise</i></p>
<p>Filet au Poivre - <i>finished with a traditional</i> <i>Cognac peppercorn cream + \$ 3.50</i></p>	

THREE COURSE

Christmas Eve Prix Fixe Menu

\$ 60.00 per person + PA sales tax
gratuity for your service is added @ 20 %



Executive Chef - **GRACIE SKIADAS**

Chef - **ANDY MADDEN**

