



CHRISTMAS MENU

Tuesday, December 25, 2018

\$74 per person | \$28 per child | 2pm - 9pm

APPETIZER

LOBSTER BISQUE
truffle-lobster salad

SHINNECOCK COQUILLES SAINT JACQUES

WARM HERB MARINATED COACH FARMS GOAT CHEESE SALAD
spiced pecans

BAKED OYSTER POND OYSTERS
cornmeal gratinee and lemon crema

ENTRÉES

ROASTED LONG ISLAND DUCK
roasted beets, faro pilaf and calvados sauce

FILET OF BEEF PERIGOURDINE
gratin leeks & Long Island potatoes and haricots vert

OVEN-ROASTED CODFISH
champagne-herb hollandaise sauce, saffron potatoes and braised fennel

PAN-SEARED LONG ISLAND BLACK FISH
preserved heirloom tomato compote, Anson Mill's couscous de maize and vadouvan curry oil

LONG ISLAND CHEESE PUMPKIN ARONCINI (vegetarian)
spaghetti squash and heirloom tomato sauce

DESSERTS

CROISSANT & CHRISTMAS FRUIT BREAD PUDDING
with caramel sauce

NEW YORK STYLE CHEESECAKE
with candied chestnuts

CHOCOLATE-ORANGE POTS DE CRÈME

SELECTION OF GELATO AND SORBETS