

Christmas Eve Menu

Appetizers

Tuna Tiradito*	13
fresh sushi grade tuna marinated with Stolichvinsky vodka and Florida citrus, stacked with fresh watermelon and cucumber, drizzled with chili aioli and topped with ginger candy	
Shellfish Ceviche	15
colossal crabmeat, Argentinian pink shrimp and Maine lobster meat served with corn tortilla chips	
Wild Mushroom Tart	12
mushrooms sautéed with shallots and fresh thyme baked in a pastry shell and served with Mascarpone sauce	
Maine Lobster & Lump Crab Meat Ricotta Cake	15
with fried artichokes in a lime-avocado-arugula salsa and Scotch Bonnet sun-dried tomato oil	
Mozzarella Caprese	12
fresh Mozzarella layered with tomato and basil, drizzled with extra virgin olive oil and balsamic vinegar	

Soup & Salad

Crab & Clam Chowder	9
Local Organic Microgreens	9
tossed with cold-pressed extra virgin olive oil, bruschetta cherry tomatoes, baby beets, cannellini bean ragout and drizzled with a sherry vinegar reduction	
Caesar Salad	7
tossed with homemade dressing, garlic croutons and Parmesan cheese - Add: white anchovies \$2	

Entrées

Saffron Lobster Ravioli	25
filled with lobster and shallots in a fresh tomato-leek-white-wine butter saffron sauce garnished with lobster meat	
Penne Vodka	19
tossed with roasted shallots in a mildly spicy vodka-aurora cream sauce and served in Parmesan cheese basket	
Eggplant Parmigiana	18
served with angel hair pasta	
Duck à l'Orange	32
partially boneless roasted half duck in a triple sec orange glaze	
Chicken Piccata	21
sautéed all natural chicken breast in a lemon-caper-beurre blanc sauce	
Veal Massimo	32
seared veal loin scallopini sautéed with shiitake mushrooms and shallots in a Cognac cream sauce, garnished with black truffle	
Filet Mignon*	M.P.
seared 8oz. center cut filet topped with Camembert cheese and roasted onions in a red wine reduction sauce	
Salmon Filet	26
grilled salmon filet in a lemon curry sauce	
Diver Scallops	29
pan seared diver scallops with dollops of pistachio Greek yogurt, drizzled with a sherry infusion, served with cheese ravioli	

Please inform your server of any food allergies

** " Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."*

Since all our dishes are prepared to order, our normal operation may involve shared cooking and preparation areas. Therefore, we cannot guarantee that any menu item can be completely free of all allergens.

Corkage Fees: (2 bottle maximum) \$25 750ml \$35 magnum Split Plate Charge \$4.95