

*Three Course Christmas Eve Dinner*

WEDNESDAY, DECEMBER 24, 2025

*First Course*

**SELECT ONE**

**YELLOW SPLIT PEA SOUP**  
CRÈME FRAICHE, CROSTINI

**WINTER GREENS**  
RADICCHIO, ROQUEFORT, TOASTED PECANS  
POMEGRANATE SEEDS, CHAMPAGNE VINAIGRETTE

**MARYLAND CRAB CAKE**  
FIELD GREENS, LEMON-CAPER EMULSION

**BUTTERNUT SQUASH RAVIOLI**  
BUTTER SAGE SAUCE

**PORTOBELLO MUSHROOM CREPE**  
GOAT CHEESE, ROASTED RED PEPPERS, BASIL, BALSAMIC REDUCTION

**TUNA TARTARE**  
ASIAN COLESLAW, WONTON CHIPS, AVOCADO, GINGER HOISIN SAUCE

**HUDSON VALLEY FOIE GRAS**  
BACON WRAPPED SCALLOP, GRILLED PINEAPPLE, PEAR CHUTNEY  
RED WINE PORT +\$17

*Second Course*

**SELECT ONE**

**BARNEY'S "FAMOUS" LONG ISLAND DUCK**  
MASHED SWEET POTATO PUREE, ROASTED BRUSSELS SPROUTS  
CRANBERRY COMPOTE, DUCK DEMI

**HERB CRUSTED RACK OF LAMB**  
ROASTED FINGERLING POTATOES, EGGPLANT RATATOUILLE  
RED WINE SAUCE +\$15

**CHICKEN MILANESE**  
BABY ARUGULA, CHERRY TOMATOES, LEMON WINE VINAIGRETTE

**CRISPY SKIN SALMON**  
WILD RICE, HONEY SOY GLAZE, JULIENNE ZUCCHINI

**SURF & TURF**  
FILET MIGNON, 8 OZ. LOBSTER TAIL, JULIENNE POTATO CAKE  
BRAISED ASPARAGUS, HORSERADISH SAUCE +\$28

**BRAISED BEEF SHORT RIB**  
MASHED POTATOES, ROASTED ROOT VEGETABLES, CRISPY ONIONS, NATURAL SAUCE

**PAN SEARED BRANZINO**  
RISOTTO CAKE, MARINATED ARTICHOKE, TOMATO COULIS, SHAVED PARMESAN

*Dessert*

**SAMPLER PLATTER**  
CRÈME BRULÉE, FLOURLESS CHOCOLATE CAKE, APPLE TART  
VANILLA GELATO, MIXED BERRIES  
COFFEE & TEA

*Children's Menu*

**PASTA WITH MARINARA SAUCE OR BUTTER**  
**CHEESEBURGER SLIDERS WITH FRIES**  
**CHICKEN TENDERS WITH FRIES**  
**DESSERT: BROWNIE SUNDAE WITH VANILLA ICE CREAM**

**\$95 PER PERSON ~ \$35 FOR CHILDREN 10 & UNDER**