

Three-Course Christmas Eve Dinner

WEDNESDAY, DECEMBER 24, 2025

First Course

**YELLOW SPLIT PEA SOUP, CRÈME FRAÎCHE, 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, SCALLOP WRAPPED BACON
GRILLED PINEAPPLE, PEAR CHUTNEY, RED WINE PORT +\$17**

Second Course

**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 CAPONATA +\$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, TOMATO COULIS
FRESH ARTICHOKES, SHAVED PARMESAN**

Dessert

**SAMPLER PLATTER
CREME BRÛLÉE, FLOURLESS CHOCOLATE CAKE, APPLE TART, VANILLA GELATO
MIXED BERRIES**

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 KIDS 10 & UNDER