

THE HENRY CLAY INN®

Christmas Eve Dinner

Choose 1 from each course below.

Starter

Wild Mushroom Tartlet V

Cheese Board VG

imported and domestic cheeses with pates and fruit

Lobster Bisque GF

caviar crème fraiche

Christmas Porridge GF, V

shaved coconut, toasted walnuts, dried cranberries,
orange zest and almond milk

Salad

Roasted Beet Salad GF, V

apple, candied pecan, goat cheese, vanilla orange dressing

Hot House Cucumber Wrapped Salad GF, V

fresh basil vinaigrette

Entrée

Seared Rockfish over Oyster Toast

Cranberry Orange Glazed Duck Breast GF

corn flan, root vegetables, port demi-glace

14oz Angus Strip Steak GF

whipped Yukon potatoes, broccolini, add 4 shrimp \$8

Cornbread & Apple Stuffed Quail

apple jus, Hanover peas, roasted fingerling potatoes

Asparagus Strudel V

asparagus, cashew cheese, spices, fennel, mushrooms,
wrapped in puff pastry

Dessert

Irish Cream Fudge GF

fresh strawberries

Fruit Cake

apple food cake, orange butter crème, lemon curd,
mixed fresh fruit in each layer

Old Fashion Rum Ball V

rolled in powder sugar, finish with Luxardo cherries

GF=Gluten Free; VG=Vegetarian; V=Vegan

Consuming raw or uncooked meats could lead to foodborne illness,
especially if underlying health issues are present.