

# **Christmas Eve**

**5-Course Dinner** \$75

## **Amuse-Bouche**

### **Olde Salt Oysters**

With green apple mignonette

## **Salad**

Choice of one:

### **Garden Salad**

Mixed greens, onions, carrots, cucumbers, cherry tomatoes, cucumbers

### Wedge Salad

Iceberg lettuce, bacon, cherry tomatoes, hard-boiled egg, blue cheese crumbles, blue cheese dressing, balsamic reduction

## Soup

Choice of one:

**Broccoli and Cheddar** 

Chicken Noodle

## **Appetizer**

Choice of one:

### **Beer-battered Codfish Balls**

Served with a horse radish sauce

**Chilled Shrimp Cocktail** 

### **Entrée**

Choice of one:

#### Rockfish

Served with wild rice and asparagus and a lemon beurre blanc

### Local Virginia Quail

Served with roasted potatoes, slow-roasted Brussels sprouts, and blackberry sauce

#### 120z Prime Rib

Served with mashed potatoes, broccolini, and gravy

### **Vegan Stuffed Peppers**

Bell peppers stuffed with beans, wild rice, mushrooms, shallots, garlic, covered with a spicy marinara

Thank you for dining with us.

Please tell your server of any allergies and dietary restrictions.

\*Items may be cooked to order. Consuming raw or undercooked meats could lead to foodborne illness, especially if underlying health issues are present.



