



# Christmas Eve

# DINNER

## Specialty Cocktails

~ 15

### THE LAST WORD

Catoctin Creek Watershed Gin,  
Luxardo Maraschino Liqueur, Chartreuse,  
Mt. Defiance Absinthe Rinse, Fresh Lime Juice

### VIEUX CARRÉ

Copper Fox Rye Whiskey, Dom Benedictine,  
Courvoisier VS, Vittore Red Vermouth,  
Angostura Bitters, Peychaud Bitters

### UPGRADED ROB ROY

Glenlivet Single Malt Scotch,  
GD Vajra Barolo Chinato, Vittore White Vermouth,  
Angostura Bitters

## Children under 10

~ 32

### HOLIDAY HAM

sweet ham, mashed sweet potatoes,  
roasted root vegetables

### DESSERT

scoop of vanilla ice cream

## First Course

### OYSTERS ON THE HALF SHELL

Blue Point Oysters, blood orange and passion fruit gastrique

### GRILLED BOAR SAUSAGE

wild boar sausage, roasted fingerling potatoes, Dijon cream sauce

### CORNBREAD AND BACON STUFFED QUAIL

bacon cheddar potato cake, cherry demi glace

## Second Course

### LOBSTER BISQUE

sherry cream

### BEET AND GOAT CHEESE SALAD

arugula, golden and red beets, goat cheese, spiced pumpkin seeds,  
blood orange vinaigrette

## Intermezzo

### RASPBERRY SORBET

## Main Course

### SURF & TURF

8oz filet mignon, shrimp and scallop skewer, loaded twice baked potato,  
herb roasted asparagus, sauce Choron

### LOBSTER OSCAR

lobster tail stuffed with crab imperial, mushroom risotto,  
herb roasted asparagus, hollandaise

### DUET OF GAME

grilled venison tenderloin, duck confit, loaded twice baked potato,  
herb roasted asparagus, cherry demi glace

## Dessert

*served with a sparkling toast*

### CRANBERRY & DARK CHOCOLATE BREAD PUDDING

Grand Marnier crème anglaise

### BANANAS FOSTER CRÈME BRULEE

vanilla custard, banana brulee

### DARK CHOCOLATE DUO

dark chocolate cup with dark chocolate mousse, raspberries, blackberries, and blueberries

## Adults

includes sparkling toast

~ 165 ~

*taxes, gratuity, and beverages are not included  
in the price per person*

*18% gratuity added to parties of 6 or more*

*no split checks for parties over four*