

ALL SET



RESTAURANT & BAR

THREE-COURSE DINNER

Tuesday, December 26-Sunday, December 31st
\$60 Per Person Excluding Beverages, Tax & Gratuity

APPETIZER

MARYLAND CRAB SOUP

Plum Tomato, Yukon Potatoes, Onions, Celery, Carrots

GRILLED RADICCHIO SALAD

Frisee, Romaine, White Anchovies, Candied Walnuts,
Balsamic Vinaigrette

ENTREE

HUDSON VALLEY DUCK

Duck Leg Confit, Seared Duck Breast, Rainbow Swiss
Chard, Parsnip Puree, Brandied Cherry Sauce

ESPRESSO RUBBED RIBEYE

Parmesan Frites, Broccoli Rabe, Cognac Cream Sauce

NEW ENGLAND CLAM BAKE

Lobster, Shrimp, Clams, Mussels, Potatoes, Andouille
Sausage, Corn on the Cobb

DESSERT

RED VELVET CHEESECAKE

Pistachio Crumble, Macerated Raspberries

HOT LAVA CAKE

Chocolate Ganache, Salted Caramel, Toasted Peanuts

Please notify us of any allergies. Gluten free options are available. *State food code requires us to inform you that consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Shellfish dishes cannot be taken to-go.