C H R I S T M A S E V E

FOR THE TABLE -

BUTTERBEAN MUHAMMARA

SMOKED FISH DIP

CURED MEATS, MARINATE OLIVES,
CHEESE, ACCOUTREMENTS

LOVANGO FLATBREAD

FIRST

GRILLED LITTLE GEM LETTUCE

shakerag blue, pumpkin seeds, heirloom tomato, pickled onion, sherry vinaigrette

caribbean Lobster bisque

ginger crème fraiche, lobster johnny cake, vanilla oil

CHESCHIRE PORK BELLY

shaved brussels, hazelnuts, dark cherry, apple cider jus

LOCAL TUNA CRUDO

mango tiradito sauce, charred corn, avocado, red onion, togarashi rice cracklin'

SECOND

ROASTED JOYCE FARMS CHICKEN BREAST

sweet potato, confit leg, fennel, parsnip, rosemary chicken jus

LOCAL MAHI MAHI

coconut curry creamed corn, ginger broccolini, hibiscus beurre blanc

BRAISED BEEF SHORT RIB

tomme potato dauphine, haricot vert, truffled mushroom fondu

CARIBBEAN LOBSTER SCHNITZEL

melted leeks, lardons, parisian potato, lobster veloute

DESSERT

ESPRESSO CRÈME BRULÉ

candied orange, almond biscotti

GOAT CHEESECAKE

meringue, berry consume

TROPICAL CAKE

mango, passionfruit, gooseberry, caramelized pineapple jus