

Christmas Eve 2018



Monday December 24th, 2018
6:00 -10:00 p.m.

'Stocking Stuffers'

Please choose one

Spiced Tangerine Salad

Organic baby greens | Confit heirloom tomatoes
Goat cheese & Pistachio spheres | Pomegranate Syrup

Shrimp & Aged Cheddar Fondue

Curly green onions | Sesame seed lavash flatbread

Haitian Pumpkin Soup Joumou

Local calabaza squash | Beef tenderloin | Egg noodles | Winter spices
Crème fresh | Chives

Santa's Gifts

Please choose one

Florida Grouper 'Moqueca'

Brazilian fish stew | Aromatic vegetables | Prawns
Palm oil & Coconut broth | White rice

Orange & Fig Glazed Country Ham

Mashed potato croquettes | Asparagus au gratin | Apricot gel

Holiday Roasted Turkey

Cornbread stuffing with sage | Green bean casserole | Giblet gravy
Cranberry sauce

Made by Little Elves

Please choose one

Eggnog Cheesecake

Rum and nutmeg spiced cheesecake | Vanilla bean whipped cream
Cinnamon graham crumb

Chocolate Hazelnut Yule Log Cake

Nutella cream filling | Chocolate chiffon cake

\$49.00 per person + taxes + service charge