



# CHRISTMAS GALA DINNER



## APPETIZER

### BAKED BRIE

*cranberry - pecan crumble, fig and olive crostini*

## ENTREE

### HOLIDAY ROASTED TOM TURKEY

*sage stuffing, sweet potato casserole, giblet gravy, cranberry relish*

### HONEY GLAZED HAM

*hot honey glaze, herbed potatoes, roasted carrots, asparagus, candied pineapple, raisin sauce*

### CAULIFLOWER AND CHEESE PIE

*sweet mashed potatoes, sautéed spinach, sweet pepper sauce*

## DESSERT

### EGGNOG CHEESECAKE

*raspberry cremeux, spiced cream, mint snow*



## STARTER

### DEVILED EGGS

*candied bacon, herb aioli, scallion*

### SHRIMP COCKTAIL

*cocktail sauce*

### SURF & TURF\*

*crab salad & beef tartare, horseradish, avocado cream*

### SHORT RIB AND YAM CROQUETTE

*pimento aioli, pear and mustard relish*

### LOBSTER & CRAB SOUP

*rich creamy with aged brandy, sea salt puffs*

### ROASTED PUMPKIN SOUP

*brown butter and thyme*

### BLT WEDGE SALAD

*vine ripe tomato, gorgonzola, applewood bacon, house-made blue cheese dressing*

### CAESAR SALAD

*romaine lettuce, toasted bread, freshly grated Parmesan cheese*

## ENTREE

### GRILLED BLACK TIGER JUMBO SHRIMPS

*fava bean and pea stew, red skin mustard potatoes*

### PAPPARDELLE PASTA, WILD MUSHROOM SAUCE

*freshly grated Parmigiano, spinach, charred cherry tomato, basil*

### AHI TUNA SALAD WITH SESAME GINGER DRESSING\*

*romaine lettuce, cucumber, green onion, avocado, celery, mango, edamame - SERVED COLD*

### OVEN-BAKED SALMON\*

*pecan Parmesan crust, asparagus, roasted butternut and quinoa succotash, creamy butter sauce*

### FLAME-GRILLED STRIPLOIN STEAK\*

*green beans almondine, baby carrot, roasted potatoes, peppercorn sauce*

### FEATURED INDIAN VEGETARIAN

*paneer butter masala, spiced mix vegetable, chickpea pulao*

## STEAKHOUSE SELECTION

*great seafood and premium aged USDA beef, seasoned and broiled a surcharge of \$ 23 applies to each entrée*

### SURF & TURF\*

*lobster tail & grilled filet mignon*

### BROILED FILET MIGNON\*

*9 oz. premium aged beef*

### NEW YORK STRIP STEAK\*

*14 oz. of the favorite cut for steak lovers*

### GRILLED LAMB CHOPS\*

*double cut, lamb au jus*

## DESSERT

### CLASSIC BOURBON PECAN PIE

*crème Chantilly, whiskey caviar*

### BÛCHE DE NOËL

*chocolate log, coffee anglaise, honey oat crumble  
Lower calories, no added sugar*

### SELECTION OF ICE CREAMS & SORBETS

### CHEESE PLATE

### CARNIVAL MELTING CHOCOLATE CAKE

### FRESH TROPICAL FRUIT

*Please inform your server if you have any food allergies*

**\*Public health advisory:** *consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*18% service charge will automatically be added to your order*

*Surcharge of \$5.00 for third entree or more applies*