



CHRISTMAS EVE MENU

A FESTIVE CHRISTMAS EVE CELEBRATION INSPIRED BY THE FLAVORS OF THE MEDITERRANEAN AND THE WARMTH OF THE SEASON \$85 PER GUEST

WARM FOCACCIA FOR THE TABLE

House-Made Focaccia, Extra Virgin Olive Oil & Fresh Herbs

FIRST COURSE

CHOICE OF ONE

Ahi Tuna Crudo* Avocado, Fresno Pepper, Capers, Fresh Herbs & Citrus

Mediterranean Shrimp Cocktail Harissa Cocktail Sauce & Grilled Lemon

Crispy Calamari Artichoke Hearts, Lemon Aioli, & Arrabbiata Sauce

Roasted Beets Florida Citrus, Grilled Frisée & Burrata

SECOND COURSE

Butternut Squash Risotto Pine Nut Gremolata
Fried Sage & Mascarpone

THIRD COURSE

CHOICE OF ONE

Cider-Brined Pork Chop Parsnip Purée Glaze, Shaved Brussels Sprouts
Apple Chutney

Seared Red Snapper Rock Shrimp Cassoulet, Spinach
Lemon-Capers Relish

Double-Cut Rack of Lamb* Crispy Fingerlings
Goat Cheese & Pistachio Salsa Verde

Grilled Filet Mignon* Roasted Garlic Demi-Glace
Carrot Puree & Chili-Roasted Broccolini

SOMETHING SWEET

CHOICE OF ONE

Florida Orange Olive Oil Cake SkyBeach Honey Yogurt
Toasted Pistachios

Espresso Tiramisu Mascarpone & Shaved Chocolate
Lemon Crème Brûlée Fresh Blueberry & Sunflower Crumble

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.