



HAPPY HOLIDAYS

Prix fix 85, young adult (12 & under) 55, kiddy menu 20

AMUSE BOUCHE

SUNCHOKES VELOUTE**
hazelnut, argan oil, shallot crisp

STARTERS

CHRISTMAS SEAFOOD CHOWDER
lobster, rock shrimp, crab, scallop, oysters, preserved lemon, cheddar crackers

CHILLED SEAFOOD ON ICE**
3 local oysters, 3 little neck clams, 3 jumbo shrimp, pink-peppercorn mignonette

WINTER SALAD**
frisée, mâché, Castelfranco, walnuts, pomegranate, buttermilk Bayley Hazen dressing

ANGUS BEEF TARTARE**
classic fixings, truffle celery remoulade, kettle potato chips

AUTUMN BURRATINA**
acorn squash, thumbelina, charred turnips, honey, pepitas, e.v.o.o. pomegranate

SEARED DUCK FOIE GRAS
brioche French toast, pan roasted grapes, concord agrodolce

ENTRÉES

BLACK TRUFFLE RISOTTO**
Seacoast mushrooms, port wine reduction, parmesan

LOBSTER FRA DIAVOLO
squid ink pasta, pickled cherry peppers, pomodoro, basil

JUMBO SEA SCALLOP CALDEIRADA**
cod fish, prawn, mussels, fingerlings, sofrito, tomato-saffron broth

HORSERADISH CRUSTED HALIBUT
red beet risotto, badger flame beets, Brussels leaves, ginger glaze

WINTER SPICE BRAISED LAMB SHANK**
crème fraîche polenta, bunch carrot, parsnip, crispy kale

GRILLED ANGUS FILET MIGNON**
rosemary-garlic pee wee potato, parsnip creamed spinach, hen of the wood, truffle madeira sauce

DESSERTS

EGGNOG CRÈME BRULÉE**
gingerbread man cookie

WHITE FORREST CAKE
vanilla butter cake, macerated cherries, white chocolate ganache

CARAMEL PEAR TART
butterscotch sauce, vanilla ice cream

CHRISTMAS BROWNIE SUNDAY
peppermint ice cream, chocolate sauce, peppermint bark

** GLUTEN FREE

CULINARY TEAM: CLAYTON ERRETT – CHAZ PAULL – JASON EBANKS

MYSTIC, CONNECTICUT