





CHRISTMAS EVE & CHRISTMAS DAY **HOLIDAY MENU**

Christmas Eve: 4 - 8 PM Seating Times Christmas Day: 11AM – 7 PM Seating Times



FIRST COURSE

Cock-A-Leekie Soup roasted chicken & leeks, toasted barley

Roasted Beet & Citrus Salad

roasted beets, fresh citrus segments, Boucheron cheese, baby greens, blood orange-balsamic vinaigrette, caramelized pecans

Lobster Mac & Cheese

cold water lobster, lobster bisque mornay, strozzapreti, buttered breadcrumb

Seared Sea Scallop & Pork Belly

parsnip silk, caramelized brussels sprouts, poached apple, apple bourbon reduction, black garlic mustard

SECOND COURSE

San Francisco Style Cioppino

Gulf fish & shrimp, clams, mussels, crab, tomato-fennel broth, and sourdough bread

Pan Roasted Duck Breast

white bean cassoulet, Cochon andouille, smoked sausage, duck confit,

Cabernet Braised Short Ribs

braised red cabbage, buttered broccolini, cheddar-horseradish whipped potatoes, apple bacon crumble, natural reduction

Herb Crusted Rack of Lamb

root vegetable & potato gratin, roasted baby carrots, buttered broccolini, truffle-fig lamb demi-glace

DESSERT COURSE

Goat Cheese Panna Cotta

mulled wine gelee, port poached pears

Spiced Paris Brest

milk chocolate mousse, cookie butter creameux

HazeInut Chocolate Torte

praline ice cream, orange crème Anglaise

Adults Ages 13 & Up: \$95.00 | Regular Children's Menu 12 & Under Reaular Dinina Menu Not Available. No Substitutions or Modifications

A service charge of twenty percent will be added to parties of six or more.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness"

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