

Holiday Menu

Starters

SMOKED CLAM CHOWDER

A velvety New England-style chowder infused with delicate applewood smoke, brimming with tender clams, potatoes, and herbs — a comforting starter with a touch of seaside nostalgia.

BUTTER-POACHED LOBSTER BROCHETTES

Succulent lobster tails gently poached in butter and skewered with fresh herbs, served with a hint of citrus and garlic essence for a luxurious, melt-in-your-mouth experience.

Mains

LOBSTER *with* LEMON GARLIC BUTTER SAUCE

Succulent lobster tail gently poached to preserve its natural sweetness, then bathed in a silky lemon-garlic butter sauce. The bright citrus notes and roasted garlic essence enhance the lobster's rich flavor, creating an elegant balance of freshness and indulgence — a true celebration of coastal luxury.

BALSAMIC-GLAZED PORK LOIN

Slow-roasted to perfection and finished with a rich balsamic reduction, balancing sweet and savory notes for a festive centerpiece.

SWEET & SOUR CORNISH HEN

Golden roasted Cornish hen with a glaze of honey, ginger, and cranberry, creating a perfect harmony of tangy and aromatic flavors.

ALMOND-CRUSTED GROUPER FILLET

Pan-seared grouper in a crisp almond crust, drizzled with a light lemon-butter sauce — a delicate and nutty delight from the sea.

Sides

TRIPLE MACARONI & CHEESE

A decadent blend of aged cheddar, Gruyère, and mozzarella, baked to golden perfection — comfort food at its finest.

CREAMY MASHED POTATOES

Silky, buttery Yukon Gold potatoes whipped to perfection, offering a rich, velvety texture that pairs beautifully with any main course.

CARAMELIZED WILD CARROTS

Sweet heirloom carrots roasted and glazed to bring out their natural sugars, finished with a touch of thyme and sea salt.

Dessert

MINI CHOCOLATE LAVA CAKE

with Strawberry Compote

Individual molten chocolate cakes with a rich, flowing center, served warm and topped with a bright, tangy strawberry compote — a sweet finale to your holiday feast.