

The greenhouse

Christmas Eve

\$165 per adult | \$70 per child (12 and under)

APPETIZERS

Chesapeake Bay Blackberry Oyster

Lemon, Granny Smith Apple Mignonette

Roasted Spanish Octopus

Crunchy Celery Salad, Lemon Oil Agravato Hummus, Octopus Aioli

Maine Sea Scallops

Butternut Squash Purée, Pepita Seeds, Crispy Parma Prosciutto

Tagliolini Caponi Pasta

Sea Urchin, Roasted Tomato, Lemon Zest

ENTRÉES

Herb Crusted Mediterranean Branzino

Broccolini Saffron Fennel, Cipollini Onion, Charred Lemon

Black Ink Carnaroli Risotto

Maine Lobster, Citrus, Chives

Grilled Ora King Salmon

French Lentils, Chestnut Guazzetto, Watercress, Chili Oil

White Miso Alaskan Black Cod

Wild Rice, Edamame, Baby Bok Choy, Blood Orange Aspreto

DESSERTS

Dark Chocolate Coffee Petit Gâteau

Passion Fruit Mascarpone Cream, Chocolate Soil

Tahitian Vanilla Frozen Vacherin

Mulled Wine Poached Pear, Frozen Pecans, Crunchy Meringue

Apple Blood Orange Pie

Almond Cream, Dulcey, Blood Orange Greek Yogurt Panna Cotta



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

***For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.

Executive Chef Fabio Salvatore