



Christmas Eve Dinner

\$69 Two Course Meal • \$79 Three Course Meal • \$89 Four Course Meal

SNACKS

(Choose One)

MUSSELS FRA DIAVOLO
PEI Mussels, Garlic, Chorizo, Diavolo Sauce, Fines Herbes

TUNA POKE STACK
Sushi Rice, Yellowfin Tuna, Sesame, Cucumber, Radish, Wasabi Aioli, Ponzu

ANTIPASTI
Genoa Salami, Prosciutto, Cheddar Cheese, Fresh Mozzarella, Marinated Artichoke

SIRLOIN SPRING ROLLS
Shaved Sirloin, Provolone, Bleu Cheese, Creole Aioli, Crispy Onion Straw

SOUPS & SALADS

(Choose One)

BUTTERNUT APPLE BISQUE
Onion, Apple Cider, Rosemary, Thyme, Cinnamon Sour Cream

PORTUGUESE SEAFOOD STEW
Salmon, Haddock, Shrimp, Scallop, Chorizo, Onion, Pepper, Tomato, Black Bean, Corn, Scallion

TRADITIONAL CAESAR SALAD
Romaine Heart, Shaved Parmesan Cheese, Grilled Sourdough

HOLIDAY SALAD
Spinach, Arugula, Balsamic Vinaigrette, Dried Cranberry, Cucumber, Red Onion, Radish, Pistachio

ENTRÉES

(Choose One)

12 OZ. RIBEYE
Garlic Smashed Potato, Bacon-Onion Jam, Asparagus, Port Wine Demi
🍷 Justin Cabernet Sauvignon \$20.25 / \$28.35

SHORT RIB MANICOTTI
Ricotta, Thyme, Fresh Pasta, Garlic Cream Sauce, Parmesan, Glazed Carrot
🍷 Chateau Recougne Bordeaux \$15 / \$21

HERB GRILLED SWORDFISH
Cranberry and Leek Risotto, Green Bean, Herb Gremolata
🍷 Thierry Delaunay Sauvignon Blanc \$14.25 / \$19.95

PECAN CRUSTED SALMON
Orange-Sage Glaze, Basmati Rice, Broccolini, Fried Sage
🍷 Juggernaut Chardonnay \$16 / \$22

TRUFFLED MUSHROOM GNOCCHI
Shallot, Garlic, Shiitake, Cremini, Spinach, Truffle Cream Sauce, Fines Herbes
🍷 Whole Cluster Pinot Noir \$15.50 / \$18.55

CRISPY CHICKEN MILANESE
Lemon-Parsley Roasted Fingerling Potato, Arugula Tomato Salad, Shaved Parmesan
🍷 Sassoregale Vermentino \$13.25 / \$18.55

DESSERTS

(Choose One)

EGGNOG CUPCAKE
Eggnog Cupcake, Rum Crème Anglaise, Caramel Sauce, Eggnog Frosting, White Chocolate Cup
🍷 Eggnog Tini \$14.75

RASPBERRY WHITE CHOCOLATE CHEESECAKE
Raspberry Sauce, Whipped Cream, Fresh Raspberry, White Chocolate Fan
🍷 White Chocolate Raspberry Martini \$14.75

HOLIDAY CHOCOLATE CAKE
GIF Chocolate Cake, Cranberry Compote, Grand Marnier Sauce, Sugared Cranberry, Whipped Cream
🍷 Chocolate Orange Martini \$14.75

SPECIAL THANKS TO ALL OF OUR LOCAL SOURCES:

- DONABEDIAN BROTHERS PRODUCE, Salem, NH
- NORTH COUNTRY SMOKEHOUSE, Claremont, NH
- PINELAND FARMS, New Gloucester, ME
- WINDSWEPT MAPLES FARM, Loudon, NH
- ROBIE FARM, Piermont, NH
- VERMONT FARMSTEAD CHEESE CO., South Woodstock, VT
- NORTH COAST SEAFOODS, Boston, MA
- FANTINI BREAD COMPANY, Haverhill MA

Allergy Information:

Your safety is of the utmost importance to us. Please be aware that our made-from-scratch recipes involve shared cooking and preparation areas, including but not limited to common fryer oil. The possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be free of common food allergens. We can provide the most current ingredient information from our food suppliers with proper notice. Note that their stated absence of allergens within these items are not inclusive of every ingredient and may leave out trace elements.

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

🍷 Suggested Wine or Beverage Pairings

