

# Christmas Eve Dinner

## Course 1:

Diver Scallop Puff Pastry (stuffed with spinach & feta cheese, strawberry balsamic reduction)

Wild Mushroom Brie Soup

Lobster Bisque

## Course 2:

Fried Green Tomato Salad (mixed greens, champagne vinaigrette, caramelized onions, goat cheese & toasted pistachios)

Classic Caesar

## Course 3:

Braised Lamb Shank Over Creamy Butternut Squash Grits, Grilled Brussel Sprouts, Lamb Jus Reduction

Balsamic Onion Encrusted Scottish Salmon, Root Vegetable Pearl Pasta & Citrus Cream Sauce

Stuffed Chicken Breast, Sun Dried Tomato Cream Sauce, Roasted Fingerling Potatoes & Arugula

## Course 4:

Chocolate Creme Brûlée

Wild Berry Cheese Cake

Lemon Ricotta Doughnuts