



Christmas Menu

December 24th-26th, 2021

Tails and Trotters Double Bone in Sous Vide Pork Chop \$54

Black Pepper Spaetzle, Apple Cider Braised Savoy Cabbage, Brussel Petals, Apple Madeira Jus

Feast of the Seven Fishes \$68

Local Keys Pink Shrimp, Day Boat Scallops, PEI Mussels, Spiney Lobster, Lump Blue Crab, Black Grouper, Lobster American Sauce, Shaved Late Season Fennel, Crispy Confit Marble Potato, Roasted Asparagus Tips

Baked Alaska \$16

Short Bread Cookie, Vanilla Gelato, Toasted Italian Meringue