

LANDMARK TAVERN

Logan Inn

christmas eve dinner

3-course prix-fixe menu

MAKE A RESERVATION

appetizer

choice of

Goat Cheese Croquettes
beet purée, arugula, hot honey

Harvest Bisque
crème fraiche, pepitas, pumpkin seed oil

Local Jersey Burrata
roasted grapes, beets, endive, pomegranate dressing

Caesar
butter lettuce, rose endive, shaved vegetables, anchovy crumble, croutons, parmesan

Salmon Crudo
avocado, radish, rice cracker

Spiced-Maple Glazed Baby Back Ribs
celery root slaw, crispy garlic chips

entrée

choice of

Homemade Pumpkin Ravioli
roasted mushroom, squash, pistachio crumble, brown butter sage

Sea Scallops
caramelized cauliflower purée, root vegetable and chorizo hash, herb oil

Roasted Amish Chicken
chestnut & sage stuffing, honey roasted carrots, pan drippings

Osso Buco
fregola, caramelized winter vegetables, gremolata

Filet Mignon
potato gratin, roasted cauliflower, bordelaise

dessert

choice of

Apple Strudel
granny smith apple, golden raisins, cinnamon ice cream, cranberry compote

Bread Pudding
suzette, white chocolate ice cream, orange zest

Chocolate Hazelnut Tart
cremeux filling, whipped cream, chocolate sauce, chocolate crumble

Assortment of Ice Cream and Sorbet

Raw Bar

East Coast Oysters
6/21

West Coast Oysters
6/24

Littleneck Clams
6/9

Shrimp Cocktail
5/20

LMT TOWER
salmon crudo
crab cocktail
8 east coast oysters
8 west coast oysters
8 clams
6 shrimp
125

Children's Menu

..... appetizer

Fruit & Cheese

..... entrée

choice of

Pasta with Butter or Pomodoro

Cheeseburger & French Fries

Chicken Fingers & French Fries

..... dessert

Vanilla or Chocolate Ice Cream

Executive Chef, Jef Marino

@loganinnpa | @bylandmarktaverns

\$85 + tax for adults | \$30 + tax for children under 12 | 20% gratuity will be added to parties of 8 or more