

christmas eve dinner

MAKE A RESERVATION

appetizer

choice of

Autumn Harvest Salad

*field lettuce, gala apple, blue cheese,
candied pecans, cider vinaigrette*

Mediterranean Mezze

*preserved lemon, red pepper hummus, labneh,
charred eggplant, crudite, pita*

Crispy Calamari

lemon, cherry bomb relish, herb aioli

Steamed Mussels

white wine, fennel, chilis

Jumbo Shrimp Cocktail

*lemon, cocktail sauce
+\$5 enhancement*

entrée

choice of

Pan Seared Seabass

broccolini, romesco sauce

Lobster Fra Diavolo

spicy tomato broth, bucatini, fried basil

Roasted Branzino

lemon potatoes, kale, roasted tomatoes

Crispy Chicken

root vegetables, fingerling potato, tarragon jus

Short Rib

potato Puree, root vegetables, crispy shallot

Prime NY Strip Steak

*sweet potato, haricot vert, maître d butter
+\$15 enhancement*

Black Truffle & Winter Squash Risotto

dessert

choice of

Chocolate Torte

candy cane crumble

Vanilla Cheesecake

gingerbread crust

*Executive Chef Nick Paller
@maddyroserestaurants*

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\$85++ for adults | \$30++ for children under 12