

# LANDMARK TAVERN

Ryland 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 fraîche, 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 .....

Crudité

..... entrée .....

choice of

Pasta with Butter or Pomodoro

Plain Cheese Pizza

Pepperoni Pizza

Chicken Fingers & French Fries

..... dessert .....

Vanilla or Chocolate Ice Cream

Executive Chef, Dan Brunina

@theylandinn | @bylandmarktaverns

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