LANDMARK TAVERN

Logan Inn

christmas eve dinner

MAKE A RESERVATION

3-course prix-fixe menu

appetizer

choice of

Lobster Bisque
sherry cream, butter-poached lobster, chive

Winter Burrata
roasted pear, prosciutto, toasted hazelnut, cranberry mostarda, grilled sourdough

Roasted Beet & Chicory Salad
whipped goat cheese, blood orange, candied walnut, maple–Dijon vinaigrette

Wild Mushroom Angelotti
brown butter, sage, aged Parmesan, breadcrumbs

entrée

choice of

Slow-Roasted Prime Rib
yukon Gold potato purée, roasted winter vegetables, horseradish cream, rosemary jus

Crispy Skin Black Bass
white bean ragout, roasted fennel, wilted spinach, saffron beurre blanc

Duck Breast
sweet potato purée, Brussels sprout leaves, sour cherry jus

Herb-Roasted Chicken
wild mushroom bread pudding, glazed baby carrots, thyme jus

Roasted Honeynut Squash
farro, woodland mushrooms, Tuscan kale, toasted pumpkin seeds, beurre nisette

dessert

choice of

Warm Sticky Toffee Pudding
vanilla bean ice cream, salted toffee sauce

Dark Chocolate Tart
Peppermint cream, chocolate crumble

Winter Citrus Cheesecake
cranberry compote, ginger cookie crust

Raw Bar

East Coast Oysters
6/21

Littleneck Clams
6/8

Shrimp Cocktail
5/22

Salmon Tartare | 19
jalapeno mousse, avocado, chili crunch, wonton crisps

LMT TOWER

Petit | 69
6 east coast oysters, 6 littleneck clams, 4 shrimp, crab salad, salmon tartare

Grande | 159
12 east coast oysters, 12 littleneck clams, 8 shrimp, crab salad, salmon tartare, lobster salad

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

$90 + tax for adults | $30 + tax for children under 12 | 20% gratuity will be added to parties of 8 or more