



Christmas Eve 2011

First Course

She Crab Soup or Wild Mushroom Strudel

Salad Course

Salad of Mixed Greens with Sautéed Apples, Walnuts and Goat Cheese with a Sherry
Ginger Vinaigrette

Entrée Selections

Filet of Beef Oscar

Seared Filet Mignon served over a Grilled Portabella Mushroom Cap, Topped with
Lump Crabmeat and Napped with a Béarnaise Sauce, served with Creamed Spinach
and Gorgonzola Potato Gratin

OR

Lobster Newburgh

Maine Lobster in a rich Sherry Lobster Sauce; served over
Wild Rice Pilaf and Asparagus Spears

OR

Seared Duck Breasts with Cherry Compote

Seared Muscovy Duck Breasts Sliced and Topped with a Dark Cherry and Port Com-
pote and served with Wild Rice Pilaf and Haricot Vert

OR

Chicken Paolo

Chicken Breast Stuffed with a Chicken and Mushroom Sausage, Napped with a Basil
Cream Sauce and served with Garlic Mashed Potatoes and Haricot Vert

Desert Selections

Eggnog Cheesecake or Black Forrest Cake

Reservations Required 352.383.4101 / 32.95++ (6-12yrs 9.50++)