

Christmas Eve

24 December 2023 | Please call for reservations 203.405.3735

Starters

choice of one

French Onion Soup

Sourdough Crouton, Gruyere

New England Clam Chowder

Applewood Smoked Bacon

Butternut Squash Roasted

Apple Soup

Toasted Pumpkin Seed Oil

Organic Greens

Dried Cherries, Maple Walnuts,
Vermont Goat Cheese

Organic Romaine Caesar

Asiago Crisps, Garlic Herb Croutons

Sea Salt Roasted Beets

Red Veined Sorrel, Fig Jam,
Beet Dust

Entrees

choice of one

Prime New York Strip Steak

Parsnip Potato Puree, Roasted Brussel Sprouts,
"Bearnaise Mousse"

Beet-Dusted Cod

Fingerling Potatoes, Upper Grassy Greens,
Lemon Butter Sauce

Pan Seared Duck Breast

Potato Rosti, Currant Salad,
Pomegranate Honey Jam

Plank Roasted Atlantic Salmon

Winter Vegetables, Baby Potatoes,
Maple Mustard Butter Sauce

Butternut Squash Risotto

Upper Grassy Greens Micro Green Salad,
Herb Oil

Desserts

choose one

Brown Butter Apple Crisp

Vanilla Bean Ice Cream

Goat Cheese Cheesecake

Brown Butter Graham Crust, Litchfield Distillery
Maple Bourbon Apples

The Litchfield Rolo

Cocoa-Crusted White + Dark Chocolate,
Litchfield Distillery Vanilla Bourbon Caramel,
Chocolate Hazelnut Wafer

Café Mocha Dark Chocolate

Pot De Crème

Fresh Whipped Cream

Additional starters for the table

Shrimp Cocktail

Bloody Mary
Cocktail Sauce

14

East Coast Oysters on the Half Shell

Pomegranate Pink Peppercorn
Mignonette, Cocktail Sauce
6 for 17, 13 for 33

Artisanal Charcuterie & Regional Cheeses

House Jam, Pickled Vegetables,
Mustard, Bread
3 for 18, 5 for 27

Roasted Brussel Sprouts

House-Cured Lardons,
Roasted Shallots
13

Cauliflower Gratin

Vermont Cheddar
13

Sautéed Maine Blue Mussels

Fire-Roasted
Tomato Broth,
Garlic + Herb Crostini
18

Baked Brie

Honey Crisp Apples,
Fig Jam,
Grilled Bread
17

Additional sides

Cast Iron Mac + Cheese

13

Whipped Potatoes

8

Harvest Vegetables

8

Herb Stuffing

6