

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

Red Wine Braised Short Rib

parsnip puree, baby carrots, apple bacon
blue cheese bruschetta, truffle

Prime NY Strip Steak

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

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