



# Breeze

## 2018 CHRISTMAS MENU

### APPETIZERS

**BUTTERNUT SQUASH BISQUE**  
fresh herbs | toasted pumpkin seeds

**CAESAR WEDGE**  
romaine salad | shaved parmesan | toasted herb croutons |  
white anchovies | caesar dressing

**CANDIED BLT SALAD**  
spicy candied bacon | boston bibb lettuce | tomatoes

### ENTREES

**NANTUCKET BAY SCALLOP RISOTTO**  
snow peas | rendered pancetta | charred leeks

**ROAST PRIME RIB**  
fingerling potatoes | popover | seasonal vegetables |  
sauce béarnaise | creamed horseradish

**FENNEL GRILLED SALMON**  
herb-polenta cake | seasonal baby vegetables |  
champagne-caviar beurre blanc

**SQUASH RISOTTO**  
butternut squash | feta cheese | cilantro | toasted garlic |  
fried shiitake mushrooms

### DESSERT BAR

**CHOCOLATE-COVERED STRAWBERRY CHRISTMAS TREE**  
with an array of cheesecakes, mousses and fruit sweet endings

**CROQUE-EN-BOUCHE**

**\$65.00 per person**  
**\$32.00 per child (ages 5 to 12)**

We are committed to providing our guests with the freshest farm-to-table ingredients available. We therefore source local products such as produce from Bartlett Farm, fresh seafood from Northeast Family Fisheries and Something Natural.

Before placing your order, please inform your server if a person in your party has a food allergy.  
Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.  
For Parties of 8 or more, an 18% gratuity will be added to your bill. We appreciate your patronage. 10/25/2018