

THE NANTUCKET HOTEL

CHRISTMAS MENU

STARTER

Beet Salad

baby beets, shaved fennel, dried cranberries, candied pecans, goat cheese, citrus champagne vinaigrette

Butternut Squash & Apple Bisque

maple crema, toasted pepitas

Seared Crab Cake

shaved radish, cucumber, champagne beurre blanc

MAIN

Grilled Swordfish

fregola, tuscan kale, saffron, tomato & fennel broth, olive tapenade

Wild Mushroom & Goat Cheese Ravioli

rainbow swiss chard, lemon ricotta, crispy shallots, truffle Oil

Roast Tenderloin of Beef

roasted garlic herb mashed potato, grilled asparagus, house popover, horseradish cream, au jus

Pan Roasted Split Chicken

sweet potato, brussel sprouts, pomegranate, cider pan jus

DESSERTS

Pies & Tarts

pumpkin pie, southern pecan, rustic apple tart, lemon shortbread tart

Cakes

cream cheese frosted carrot cake, creme brulee cheesecake, flourless chocolate cake

Assorted Macarons

\$95pp

CHEF MICHAEL HERVIEUX & TEAM
NANTUCKET MA | MARTHA'S VINEYARD, MA | LOVANGO CAY, USVI

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

(v) vegan (vg) vegetarian (gf) gluten free