Christmas Dinner

$125

FIRST COURSE

CHILLED SHRIMP & CITRUS
BLOOD ORANGE, FENNEL, CELERY,
CASTELVATRANO OLIVES, AGRUMATO OIL

JUMBO LUMP CRAB CAKE
GRANNY SMITH APPLE, CELERY ROOT,
PICKLED MUSTARD SEED VINAIGRETTE

FOIE GRAS CROSTINI
FIGS, TOASTED HAZELNUTS, AGED BALSAMIC

WILD MUSHROOM TARTLET
GRUYERE, LEEKS, TRUFFLE,
CHIVE CREME FRAICHE

BEET SALAD
BABY BEETS, SHAVED FENNEL, DRIED CRANBERRIES, CANDIED
PECANS, GOAT CHEESE, CITRUS CHAMPAGNE VINAIGRETTE

BUTTERNUT SQUASH & APPLE BISQUE
FRENCH CURRY, MAPLE CREMA, TOASTED PEPITAS

SECOND COURSE

GRILLED NATIVE SWORDFISH
BROCCOLINI, PATATAS BRAVAS, SAFFRON TOMATO
FENNEL BROTH, CRACKED OLIVE RELISH

SCALLOP & LOBSTER RISOTTO
NATIVE BAY SCALLOPS, BUTTER POACHED LOBSTER,
PRESERVED LEMON, CAPERS
ADD CALVISIUS CAVIAR +35

PAN SEARED DUCK BREAST
BRAISED RED CABBAGE, CARAMELIZED APPLES,
POTATO PAVE, ORANGE CRANBERRY PORT GASTRIQUE

ROAST STATLER CHICKEN
SWEET POTATO, HARICOT VERT, TOASTED ALMONDS,
CIDER DEMI GLACE

HERB CRUSTED LAMB
PARSNIP PUREE, CRISPY BRUSSEL SPROUTS,
POMEGRANATE, TOASTED PISTACHIO,
ROSEMARY RED WINE JUS

ROAST ACORN SQUASH
QUINOA, ROASTED APPLES, ISLAND CRANBERRIES,
TOASTED PECAN, FRISEE, CIDER VINAIGRETTE

ROAST TENDERLOIN OF BEEF
ROASTED GARLIC HERB WHIPPED POTATO, GRILLED ASPARAGUS,
HOUSE POPOVER, HORSERADISH CREAM, AU JUS
ADD GRILLED LOBSTER TAIL +30

ADDITIONS

CALVISIUS CAVIAR
BLINIS, CREME FRAICHE, CHIVES, HARD COOKED EGG,
SHALLOTS
BLACK 10Z $118 | 1.750Z $205
PRESTIGE 10Z $140 | 1.750Z $330

5TH BEND & POCOMO OYSTERS
½ DOZEN | 28 DOZEN | 52

DESSERT

FOR THE TABLE
SEASONAL MINI TARTS, ASSORTED
MACARON, CHOCOLATE TRUFFLES

EXECUTIVE CHEF MICHAEL HERVIEUX & TEAM

THE NANTUCKET
HOTEL + RESORT
est.1891

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.
WE INVITE OUR GUESTS TO SHARE ANY ALLERGIES OR DIETARY RESTRICTIONS.