

CHRISTMAS

\$79++ PER PERSON

AMUSE-BOUCHE

STARTER

SELECT ONE

maine lobster bisque

lobster salad, crème fraîche

charred heirloom tomatoes

grilled ciabatta, whipped basil ricotta

SALAD

SELECT ONE

baby greens

herbs, pickled and raw vegetables, goat cheese crostini, citrus sherry vinaigrette

artisan romaine

boquerones, pecorino, garlic dressing, crisp prosciutto, poached egg

MAIN

SELECT ONE

grilled scottish salmon

blood orange-fennel salad, wild rice galette

veal osso bucco

parsnip silk, tom thumb carrots, orange gremolata

garlic and herb crusted prime rib

truffled yukon potatoes, buttered asparagus

key west pink shrimp and seared scallops

asparagus-mascarpone risotto, charred tomato vinaigrette

seared grouper

chorizo-coconut curry, jasmine rice

SWEET

SELECT ONE

gingerbread pudding

meringue brûlée, eggnog anglaise

chocolate-hazelnut cheesecake

candied hazelnuts, raspberries

key lime pie

graham cracker and cashew crust



Executive Chef Scott Maurer



HOT TIN
ROOF
Key West

Consuming raw or undercooked meat, poultry, seafood or eggs may increase the risk of foodborne illness. Please alert your server to any food allergy concerns prior to ordering.