

Christmas Day at the Inn Dinner in The Restaurant

FIRST COURSE

Quonnie Rock Oysters, Littlenecks, Shrimp Cocktail Cocktail, Mignonette, Lemon

> Local Cheese & Charcuterie Dried Fruits, Nuts, Crostini

> > Deviled Eggs Local Cage Free Eggs

Superfood Salad Local Kale, Blueberry, Pomegranate, House Made Granola, Orange Verjus Vinaigrette

SECOND COURSE

Herb Roasted Prime Rib Roasted Garlic Potato, Au Jus

Pan Seared Sole Grilled Broccolini, Lemon Caper Beurre Blanc

Bolognese House Made Rigatoni, Whipped Ricotta

Smoked ½ Chicken Polenta, Maple Glazed Brussels Sprouts

DESSERT TO SHARE

Assortment of Mini Christmas Desserts