THE PEMBROKE

CHRISTMAS MENU

FIRST COURSE

SELECT ONE

LOBSTER BISQUE
Brandy cream, chive oil

RED SNAPPER CRUDO
Pickled cucumber & fresno, shaved radish, guava citrus emulsion

RAVIOLO
Crispy chanterelle, shaved truffle

BEEF CARPACCIO
Orange segments, shaved beets, toasted pecans, shallot vinaigrette

SECOND COURSE

RAW BAR
Oysters, prawns, stone crab claws, mussels, Assorted artisanal cheeses & charcuterie

THIRD COURSE

SELECT ONE

PAN-SEARED DUCK BREAST
Carrot parsnip purée, roasted root vegetable, cherry gastrique

HERB-CRUSTED RACK OF LAMB
Cauliflower purée, honey glazed carrots, fennel dust, mint demi

BOULLABAISSE
Lobster, shrimp, mussels, Chilean sea bass, fingerling potatoes, grilled baguette rouille, saffron tomato broth

BEEF WELLINGTON
Roasted garlic triple cream whipped potatoes, charred broccoli, blistered tomato on the vine, rosemary jus

DESSERT

OPERA CAKE
Espresso-soaked almond sponge cake, French butter cream, chocolate ganache

CRÈME BRÛLÉE
Raspberry coulis

BÛCHE DE NOËL

SEASONAL SORBET

$120 per adult
$55 per child (6-12 years of age)

Tax and gratuity not included.