

Christmas Dinner

At SeaVenture Restaurant

FIRST COURSE

Lobster Bisque

with garlic croutons and lemon chive cream fresh

Apple & Kale Salad

with candied pecans, dried cranberries, feta cheese, honey, and lemon champagne vinaigrette

Fried Brussel Sprouts

with roasted garlic aioli, toasted macadamia nuts, blue cheese crumbles, candied bacon, and balsamic glaze

Crab Cakes

with apple and fennel coleslaw over garlic aioli

Beef Carpaccio

pepper encrusted seared filet mignon, thinly sliced on grilled bread with lemon, caper and dill aioli topped with watercress and olive oil

SECOND COURSE

Prime Rib

with creamy garlic, Gouda whipped potatoes, roasted Brussel sprouts, and horseradish sauce

Seared Salmon

with mushroom, leek, and pancetta risotto topped with lemon beurre blanc

Braised Pork Osso Bucco

with creamy garlic, Gouda whipped potatoes, and baby carrots topped with chimichurri

Veggie Pesto Pasta

fettuccine pasta with roasted butternut squash, Brussel sprouts, sundried tomatoes, pine nuts, mushrooms, pesto cream sauce, and shaved parmesan

THIRD COURSE

Orange and Bourbon Vanilla Panna Cotta

with blood orange and blackberries

Key Lime Pie

with sliced kiwis and raspberries

Tiramisu

with chocolate sauce and berries



SELECT ONE DISH PER COURSE • OPEN 1PM-7PM • \$80 PER PERSON