

# THE LANDMARK

## RESTAURANT

### Christmas Eve Four Course Dinner

December 24, 2017

\$55 per person

#### *Chef's Amuse Bouche*

Blackened Day Boat Scallop with Crispy Pancetta Dust and Champagne Cream

#### *Soup or Salad*

Creamy Blue Crab Bisque - VSOP Sherry Drizzle with Thyme Infused Oil

Rocket and Mache Salad - Candied Champagne Grapes, Smoked French Brie, Toasted Marcona Almonds  
Blackberry Vinaigrette

#### *Choice of Entree*

Pan-seared Beef Tenderloin  
Charred Beech and Trumpet Mushrooms, Brioche Toast, Goat Cheese Pomme Puree  
Thyme and Rosemary Butter

Double Stuffed Maine Lobster Tail  
Lobster Gratin, Fresh Herbs and Chardonnay Cream  
Roasted Garlic Haricot Verts and Chive Red-skin mashed potatoes

Charred Pork Tenderloin Medallions  
Candied Sweet Potato Hash, House Pickled Squash  
Honey Ancho Glaze

#### *Choice of Dessert*

Chocolate Chip Red Velvet Cake  
Godiva Cream and Chocolate Crumbles

Espresso Cup  
Cocoa Café Mousse and Candied Peanuts



# WARWICK

M F I R O S E - D A I L A S