



# Black Bass Hotel

## Christmas Eve 2018 Dinner Menu

### Shrimp Bisque

Crème fraiche and caviar

### Butternut Soup

Pickled apple and cider reduction

### Spinach Salad with Warm Bacon Vinaigrette

Hard cooked egg, sliced mushrooms, red onion and orange segments

### Poached Pear and Arugula Salad

Crumbled Gorgonzola, spiced walnuts and port wine dressing

### Bib Lettuce Salad

Toasted almonds, goat cheese, orange segments and white balsamic dressing



### Horseradish Stuffed Shrimp

Wrapped in bacon with honey mustard sauce

### Baked Brie en Croute

With pork rillettes and fig compote

### Classic Escargot Bourguignon

Garlic parsley butter and sourdough crostini

### Salt and Peppered Crispy Squid

With shallot, garlic and sweet pepper cracklings

### Jumbo Lump Crab Cake

Served with roasted red pepper beurre blanc and fresh basil coulis



### Charleston Meeting Street Crab, *Our Signature Dish*

Classic au gratin with reduced cream, sharp cheddar cheese and sherry

### Butter Poached Maine Lobster Risotto

Whole shelled lobster with jumbo shrimp and sea scallops in a saffron vanilla infused beurre blanc

### Pan Roasted Halibut

With caramelized cauliflower, sautéed spinach and a golden caper-raisin dressing

### Pan Seared Scallops

Roasted root vegetables and an orange-ginger beurre blanc

### Smoked Maple Glazed Salmon Fillet

With parsnip purée, candied apples and roasted Brussels sprouts

### Bass't Grilled Filet Mignon

Foie gras maître d'hôtel butter, fig mostarda and Black Bass red wine demi,  
Yukon Gold mashed potatoes and vegetable du jour

### Braised Short Rib

Cauliflower-potato purée and caramelized baby carrots with port wine reduction

### Roast Christmas Goose

Gingerbread pudding, whole cranberry sauce and pan jus  
Hen-of-the-wood mushrooms and wilted winter greens

### Lamb Ragout

With fresh fettuccini, shaved Locatelli and basil chiffonade

### Wild Mushroom Ravioli

In a cognac cream sauce with smoked garlic, fresh rosemary and crispy enoki



### Raspberry-Cranberry White Chocolate Cheesecake

Layered with raspberry- cranberry mousse

### Spiced Gingerbread Cake

Layered with cream cheese mousse

### French Pastry Quartet

Chocolate coconut truffle, gingerbread shooter, pumpkin tart and  
raspberry-cranberry white chocolate cheesecake

4 Course Prix Fixe | \$99.00 per person