



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