

# CHRISTMAS DINNER

## AT CRYSTAL TAVERN

### FIRST

- Poached Shrimp** cocktail sauce, lemon, spicy aioli **S**
- Crispy Clam Bellies** pickled peppers, lemon, ink aioli **S**
- Roasted Squash Bisque** apple, brown butter, almonds **V GF N**
- Whipped Ricotta, Beet + Endive Salad** pistachio vinaigrette **V GF N**
- Kohlrabi Salad** blue cheese, apple, hazelnut **V GF N**
- Piquillo Pepper Hummus** feta + crispy chickpeas, flatbread **V**
- Charred Pork Ribs** chili caramel, scallion, sesame **N**
- Beef Carpaccio** radicchio, capers, parmigiano reggiano **GF**

### SECOND

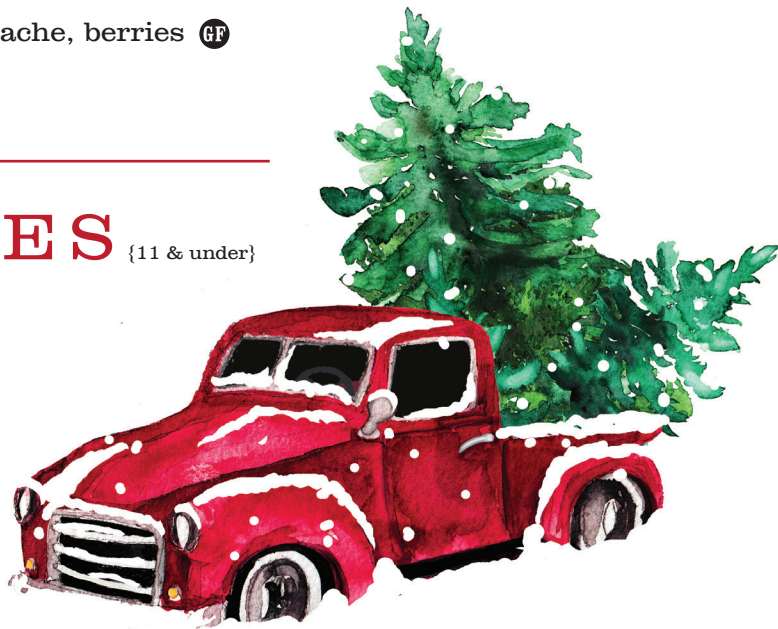
- Roasted Squash** mustard greens, feta, sussex county maple **V GF**
- Lobster Thermidor** shaved fennel salad, lemon
- Halibut** chestnut, roasted mushroom, red wine sauce **GF**
- Roasted Amish Chicken** sweet potato purée, brussels sprout slaw **GF**
- Fusilli Buc** duck confit, cabbage, black trumpet mushroom
- Pork Schnitzel** sour cream mashed potatoes, onion marmalade
- Beef Rib Roast** parsnip, rosemary jus **GF**

### DESSERT

- Warm Honeycrisp Apple Pie** warwick valley apples, caramel, vanilla bean ice cream
- Flourless Chocolate Cake** dark chocolate ganache, berries **GF**

### SANTA’S ELVES {11 & under}

- Roasted Chicken Breast** mashed potatoes
- Fresh Fruit** vanilla bean ice cream



3 Course Menu — \$155 per person {18 & over}      \$85 per person {ages 12-17}      \$45 per person {ages 4-11}

All pricing does not include tax & gratuity.

**V** Vegetarian    **GF** Gluten Free    **S** Contains Shellfish    **N** Contains Nuts or Seeds