

CHRISTMAS EVE

Firsts

Cream of Chicken

Crab Cakes

jack daniel's aioli, yellow corn and cucumber salsa

Steamed PEI Mussels

yellow tomato, garlic and white wine sauce, garlic bread

Grilled Moroccan Lamb Chops

coated with a blend of fresh herbs and spices to create the zesty north african marinade, mango chutney

Hawaiian Chicken and Vegetable Skewer's

marinated in a sweet and tangy marinade of tomatoes, garlic, ginger, soy, rice vinegar and pineapple juice

Beetroot, Goat Cheese Cutlets

seasoned with ginger, garlic, roasted cumin seeds and dried mango powder, mint and tamarind chutney

Salads

Harvest Greens and Mixed Berries

crumbled feta cheese, mixed berry vinaigrette

Classic Caesar, Breaded Chicken Cutlet

the inn's house made dressing, grana padano shavings

Mains

Surf and Turf

12oz grilled NY strip steak, morel mushroom demi-glace, 5oz lobster tail, saffron beurre blanc, sautéed broccolini, potato croquettes

Duck Breast

pan roasted, sautéed organic swiss chard, port wine reduction, sautéed french beans and baby carrots, garlic mashed potatoes

Garlic and Butter Shrimp

creamy mango butter and shallots sauce sautéed asparagus spears, polenta

Lobster Stroganoff

lobster meat in a creamy white wine, cognac and mustard sauce with mushrooms and sweet peppers, jasmine rice

Catch of The Day

pan seared chilean sea bass, champagne vanilla butter sauce, , wild rice, sautéed organic swiss chard

Berkshire Pork Chop

marinated in red wine, oregano, rosemary and garlic, pan seared and grilled, roasted apple and cinnamon demi-glace, fingerling potatoes and sautéed brussels sprouts with bell peppers and red onions

Oven Roasted Cornish Hen

rubbed with parsley, thyme, lemon zest, dijon mustard and olive oil, sautéed haricots verts and baby carrots, garlic whipped potatoes

Pappardelle Bolognese

Please Ask Your Server for Vegetarian and Vegan Options

For The Table

Asparagus Spears, Broccoli, Sautéed Spinach, Mixed Vegetables, French Fries, Whipped Potatoes

**A Very Merry Christmas from all of us at
The Pittstown Inn**