

THE NANTUCKET HOTEL

CHRISTMAS MENU

STARTER

Choice of one

Beet Salad

Baby Beets, Shaved Fennel, Dried Cranberries, Candied Pecans, Goat Cheese, Citrus Champagne Vinaigrette

Butternut Squash & Apple Bisque

Maple Crema, Toasted Pepitas

Seared Crab Cake

Shaved Radish, Cucumber, Champagne Beurre Blanc

MAIN

Choice of one

Grilled Swordfish

Fregola, Tuscan Kale, Saffron, Tomato & Fennel Broth, Olive Tapenade

Wild Mushroom & Goat Cheese Ravioli

Rainbow Swiss Chard, Lemon Ricotta, Crispy Shallots, Truffle Oil

Roast Tenderloin of Beef

Roasted Garlic Herb Mashed Potato, Grilled Asparagus, House Popover, Horseradish Cream, Au Jus

Pan Roasted Split Chicken

Sweet Potato, Brussel Sprouts, Pomegranate, Cider Pan Jus

DESSERTS

Choice of one

Dark Chocolate Flourless Chocolate Torte

Toasted Hazelnuts, Sea Salt Caramel Sauce

Crème Brûlée Cheesecake

Graham Cracker Crust, Orange Blossom Berries

Rustic Apple Tart

Cranberry Ginger Compote, Vanilla Whipped Cream

\$95pp

CHEF MICHAEL HERVIEUX & TEAM

LITTLE GEM RESORTS

NANTUCKET MA | MARTHA'S VINEYARD, MA | LOVANGO CAY, USVI

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.