



CHRISTMAS EVE 2017 MENU

Happy Holidays from the Staff of Richardson's

STARTERS

NEW ENGLAND CRAB CHOWDER

CREAMY MUSHROOM HAZELNUT BISQUE

CRISPY DUCK SPRINGROLL tamarind chili sauce

GULF SHRIMP SALAD mango cocktail sauce and cilantro micro greens

WARM ELK TERRINE EN CROUTE cranberry mustard

SALADS

CAESAR SALAD

FIELD GREENS balsamic vinaigrette

BABY SPINACH roasted beets, walnuts, feta, and walnut vinaigrette

BUTTER LETTUCE pistachios and tangerine creme fraiche dressing

ENTREES

BEEF TENDERLOIN potato gratin and bordelaise sauce

DRY AGED NY STRIP STEAK fingerling potatoes and lobster bearnaise butter

RACK OF LAMB sundried tomato mashed potatoes and chevre blush sauce

BEEF SHORT RIB "BOURGUIGNON" mashed potatoes and braising reduction

FAROE ISLAND SALMON potato latke and apple mustard sauce

DRY SEA SCALLOPS farro risotto and saffron mussel sauce

CATCH OF THE DAY

MAPLE LEAF DUCK BREAST rosemary cranberry rice and orange glaze

SEASONAL VEGETARIAN GNOCCHI

DESSERTS

CHOCOLATE PEPPERMINT TORTE

GINGERBREAD CHEESECAKE

CLASSIC VANILLA CREME BRULEE

RED VELVET CHOCOLATE CAKE

EGGNOG ICE CREAM AND QUINCE SORBET

Sixty-five dollars per person