



# CHRISTMAS EVE

TUESDAY, DECEMBER 24<sup>TH</sup>, 2013



## FIRST PLATES

### NORMAN'S WINTER VEGETABLE SALAD

KOHLRABI ~ FENNEL ~ COTIJA CHEESE ~ CHORIZO VINAIGRETTE

### CARAMELIZED PLANTAIN SOUP

SMOKED HAM ~ CRISPY SHALLOTS ~ CILANTRO CREMA

### YUCA STUFFED SHRIMP

SOUR ORANGE MOJO ~ HABANERO TARTAR SALSA ~ NICARAGUAN SLAW

## SECOND PLATES

### GRILLED LAKE MEADOW DUCK BREAST

BRUSSELS SPROUTS ~ SWEET POTATO GNOCCHI ~ RAISIN PINEAPPLE SAUCE

### SPINY LOBSTER RISOTTO

CALABAZA ~ CHESTNUTS ~ NEW SMYRNA BEACH CLAMS

## MAIN PLATES

### BLOOD ORANGE BRAISED WAGYU SHORT RIB OF BEEF

CHARRED CORN PUREE ~ WILD CHANTERELLES ~ FENNEL SLAW

### ATLANTIC ROASTED POMPAÑO

TALLAHASSEE GRIT CAKE ~ CHORIZO DE CASA ~ SLOW ROASTED LEEKS

### ADOBO LAMB

MOLE VERDE ~ PICKLED BEETS ~ SWEETBREADS

### NEW YORK STRIP STEAK

CONFIT OF POTATOES ~ GLAZED CIPOLLINI ~ WHITE ASPARAGUS ~ SAUCE BÉARNAISE

## DESSERT

### “BÛCHE DE NOËL”

CHOCOLATE RUM CAKE ~ GINGER WHITE CHOCOLATE MOUSSE ~ PISTACHIO STREUSEL

### “COOKIES AND MILK”

EGG NOG MACAROON ~ GRANDMA'S SUGAR COOKIE ~ DATE BISCOTTI ~ MINT MILKSHAKE



MENU \$99

WINE PAIRING \$40



CHEF-PATRON: NORMAN VAN AKEN

THAT LIFE IS A FRAGILE SHELL ON THE BEACH I HAVE THOUGHT OF BEFORE.  
THIS CHRISTMAS I AM THINKING BIG BASIC WONDERS AS IF I WERE JUST BORN.”  
—NAOMI SHIHAB NYE