

# Holiday Week Prix Fixe Menu

December 24<sup>th</sup> – 30<sup>th</sup>, 2023

4 courses ~ \$110 per person

## 1<sup>st</sup> Course

Baked Camembert

*roasted baby heirloom tomatoes, crostini, micro greens*

or

Smoked Salmon Tartine

*marinated cucumbers, herbed chevre, micro arugula, capers*

or

Baked Escargot

*garlic-herb butter, puff pastry*

or

Oysters Rockefeller

*arugula, herbs, cream, parmesan-panko crust*

or

Crispy Braised Pork Belly

*pickled cherries, local honey-dijon, micro greens*

## 2<sup>nd</sup> Course

*all salads feature Josephine's greens, organically grown in Coral Bay*

Rainbow Salad

*mixed greens, roasted red & gold beets, baby heirloom tomatoes, baby carrots, fresh herb-champagne vinaigrette, croutons*

or

Cobb Salad

*arugula, grape tomatoes, hard-boiled egg, Roquefort cheese, applewood smoked bacon, grilled red onion vinaigrette*

## Daily Soup Selections

## 3<sup>rd</sup> Course

Seared Yellowfin Tuna

*Parisian gnocchi, roasted baby heirloom tomatoes, zucchini, yellow squash, roasted red pepper confit, warm herbed brown butter vinaigrette*

or

Sautéed Mahi Mahi

*wild rice salad, sweet peas, toasted almonds, scallions, preserved lemon, Meyer lemon aioli, micro greens*

or

Butter Poached Caribbean Lobster

*Roasted fingerling potatoes, sautéed vegetables, drawn butter, saffron aioli*

or

Confit Duck Leg

*wild mushroom risotto, asparagus, truffle oil*

or

Roasted Baby Colorado Lamb Chop

*Yukon gold & sweet potato dauphinoise, haricots verts, port rosemary lamb jus*

or

Black Angus Filet Mignon au Poivre

*Brussels sprouts, roasted garlic potato purée, red wine demi glace*

## A la Carte (additional to menu cost)

The Terrace's Classic Baked Macaroni & Cheese

*elbow pasta with creamy three cheese mornay sauce, baked with panko breadcrumbs & parmesan \$26*

*add truffle oil \$5 add wild mushrooms \$8*

Butter Poached Caribbean Lobster Tail

6 oz ½ tail \$40

12 oz full tail \$75

## 4<sup>th</sup> Course ~ Dessert

Local Cinnamon Cheesecake

*tart tatin apples, salted caramel sauce, pecan praline, whipped cream*

Passion Fruit Curd Tart

*local fruit, vanilla bean ice cream*

Flourless Chocolate Torte

*coconut cream cheese ice cream, toasted almonds*

Lemon Lavender Pound Cake

*fresh berries, whipped cream*

20% gratuity included to final bill.

Visa & MasterCard accepted ~ 5% processing fee applied to all credit card payments