

CHRISTMAS EVE AT *The Whitney*



AMUSE

Savory Christmas Tartlet

Pumpkin, caramelized onion and goat cheese

FIRST COURSE

(choice of)

Lobster Bisque

Tobiko caviar crème fraiche

Or

Whitney Maple Salad

Assorted field greens, shredded carrots,
heirloom tomatoes, candied walnuts,
dried cranberries, Vermont maple vinaigrette

MAIN COURSE

(choice of)

Signature Beef Wellington - \$99

Barrel cut "Creekstone" beef tenderloin, pastry wrapped with
creamed boursin cheese, duxelles of caramelized garlic & shallots,
forest mushrooms, & truffle oil, served with smashed yukon gold potatoes
& roasted spring vegetables, cognac cream

Seared Salmon* - \$89

Pan seared with crispy skin over
Mushroom & asparagus risotto

Holiday Grains Bowl - \$79

Butternut squash, quinoa, brussel sprouts, farro, pepitas,
dried cranberries Maple-Cider vinaigrette, topped with crumbled
goat cheese (Goat Cheese deleted for Vegan guests)

Roasted ½ chicken - \$79

Garlic & herb crusted, pressed & pan roasted,
Yukon gold smashed potatoes, Whitney-Hive honey
Roasted heirloom carrots

8 oz. Filet & Lobster Oscar* - \$129

Creekstone Tenderloin, topped with a whole Maine Tail,
with bearnaise, grilled asparagus, parsnip puree

DESSERT

(choice of)

Chef Eric's Christmas Muse

Or

Cranberry-Orange Sorbet

**Kid's menu available, Split Plate charge- \$35*

Please Limit Cell Phone use to the Lobby Areas

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order. Please alert your server of any food allergies or dietary restrictions.