



FIFTY THREE
BY THE SEA

Christmas Dinner

— 2017 —

Sunday, December 24 & Monday, December 25

— \$95 per person —

MENU



— AMUSE —

Hudson Valley Foie Gras on House-made
Brioche with Big Island Citrus Marmalade

— APPETIZER —

Chilled Hawaiian Seafood
with Avocado Coulis, Apple, Quinoa,
Kukui Nut and Sea Asparagus

— SOUP —

Duck Consommé
with Smoked Duck, Puff Pastry, Carrots,
Green Papaya and Chives

— CHOICE OF ENTREE —

Catch of the Day
with Ratatouille and Vermouth Herb Butter Sauce

OR

Sautéed Lobster Tail with Squid Ink Pasta,
Tobiko, Asparagus with Bread Crumble

OR

Braised and Grilled Lamb Duo
with Potato Puree, Shallot Red Wine Demi,
Garlic Confit and Haricot Verts

OR

Grilled Beef Filet
Baked Bone Marrow with Black Pepper Corn Sauce

OR

Porcini Mushroom and Truffle Risotto Croquette
with Truffle Cream Sauce

— SUPPLEMENTAL ITEMS —

Foie Gras 3 oz \$25 / Scallops \$10 each / Lobster tail \$20

— DESSERT —

Christmas Wreath Strawberry Cream Puff Pastry
with Mixed Berries and Nuts

