

# Christmas Eve

DINNER MENU | \$80 PER PERSON

## AMUSE-BOUCHE

*Portobello risotto croquette*

## APPETIZER

- The Mantel Portobello** – stuffed portobello with goat cheese, tomato, spinach, bread crumbs
- Oyster Rockefeller** – Oyster, béchamel, spinach and parmesan
- Tiger Shrimp Salad** – mixed greens, tomatoes, feta cheese, cranberry balsamic vinaigrette
- Goat Cheese Salad** – mixed greens, pecan bacon, champagne vinaigrette
- Frog Legs** – parsley cream sauce

## TROU NORMAND

Lemon sorbet top with mint-cucumbre vodka

## ENTRÉE

### Diver's Scallops

lemon Beurre Blanc with asparagus and Gruyère risotto

### Tomahawk Pork Chop

crusted dijon mustard with broccolini and whipped potatoes

### Pan Seared Ahi Tuna

with peppercorn sauce, asparagus and Gruyère risotto

### Seabass with Lump

crab meat Béarnaise sauce, asparagus and Gruyère risotto

### Surf & Turf

6oz Filet with 4oz lobster tail served with broccolini and whipped potatoes

### Beef Wellington

tenderloin, mushrooms, dijon mustard wrapped in puff pastry

## DESSERT

Key Lime Pie | Choc Gateau | Cheesecake

**THE MANTEL**  
WINE BAR & BISTRO