

# SHIRLEY'S

## 3-Course Christmas Dinner

\$75.00 per person + tax and 18% gratuity

### AMUSE BOUCHE

*Cheddar cornbread, endives, topped with pepper jelly and pimento*

### 1ST COURSE

#### VIRGINIA HAM CHOWDER

*Virginia country ham, potatoes, micro leeks, and a touch of pumpkin creme fraiche*

- or -

#### SHALLOT KALE SALAD

*Kale, tomato, candied pecan, dried cranberry, radish, feta cheese, tossed with sweet shallot vin*

### 2ND COURSE

#### APPLE WOOD SMOKED PRIME RIB

*Served with baby carrots and creamy potato puree*

- or -

#### FOLEY'S LOBSTER MORNAY STUFFED FILET OF SOLE

*Paired with crispy potatoes, finished with a velvety beurre blanc*

- or -

#### BUTTERNUT SQUASH RATATOUILLE

*A vibrant vegetarian medley bursting with seasonal flavors*

### 3RD COURSE

#### TRIO OF CHOCOLATE BOURBON PECAN, KEY LIME & FRUIT TART

- or -

#### RASPBERRY ROSE SORBET