

# *The Carlton*

## *Palm Court Restaurant & Wine Cellar*

### *Christmas Eve Dinner 2018*

#### *Appetizers*

*Classic Italian White Bean Soup "La Ribolita"*

 *Stuffed Artichoke*

*Jumbo Shrimp Cocktail with a Classic Cocktail Sauce*

*Calamari Ripieni with Shrimp, Slow Braised in Tomato Sauce*

*Lobster Raviolis with Lemon Sabayon*

*Carlton Grilled Octopus Salad*

*\*\*Palm Court Seafood Platter\*\**


*Lobster, King Crab, Champagne Seafood, Oysters & Clams*

*\*\* \$125.00 Additional Per Platter\*\**

#### *Salads*

*Insalata di Mare*

 *Roasted Beets & Goat Cheese With Lemon & Orange Oil*

 *Fennel Salad with Arugula and Orange in a Citrus Vinaigrette*

#### *Entrees*

*Golden Seafood Risotto with Lobster Scallops, Clams & Shrimp*


*Roasted Black Sea Bass with Scallop Chorizo and Yellow Pepper Sauce*

*Classic Linguine alla Vongole "White Clam Sauce"*

*Grilled Bronzini with Olive Oil & Herbs*

*Lightly Breaded Veal Chop Parmesan with Buffalo Mozzarella & Fresh Tomato*

*Grilled Filet Mignon with Mashed Potatoes & Portobello Mushroom Sauce*

 *Wild Mushrooms Risotto*

#### *Dessert*

*Santa's Sweet Treats*

*Coffee & Tea*

*\$85.00 Per Person, \$35.00 Per Child (Plus Tax & Gratuity)*

 **Vegetarian**