

# Mary Eddy's

DINING ROOM

## CHRISTMAS EVE

3 COURSE PRIX FIXE | \$70 PER PERSON

4:00pm-9:00pm

rolls + butter, coffee and tea included  
(tax and gratuity not included)

### TO START

#### SALAD GREENS

walnuts, fig, goat cheese, pomegranate kernels, balsamic vinaigrette

#### PARSNIP SOUP

chestnuts, parmesan, rosemary, thyme oil

#### DEVEILED EGGS

bacon jam, dill

### ENTRÉE

#### SEARED DUCK BREAST

roasted farm carrots, herb spätzle, cranberry chutney

#### 8oz FILET MIGNON

au poivre, whipped truffle potatoes, roasted vegetables

#### PAN SEARED SEA BASS

roasted brussels sprouts, sweet pepper hash, citrus beurre blanc

#### VEGAN SHEPHERD'S PIE

lentil stew, mirepoix, chives

### DESSERT

#### FIGGY BREAD PUDDING

bruleed fig, date compote, mulled wine sorbet

#### TIRAMISU

gluten free ladyfingers, espresso ganache