



December 25th, 2018

12pm to 6pm

Reservations 207-967-3118 or online at:

<http://bit.ly/StripersReservation>

Christmas Day Menu

First Course

Lobster Bisque

Maine lobster meat

Roasted Beet & Butternut Squash Salad

Red and yellow beets, butternut squash, apple, spinach, seasoned croutons, toasted pumpkin seeds, finished with a creamy lemon apple cider dressing

Wild Mushroom & Cippolini Onion Ragout

pan roasted Mousam Valley Farm wild mushrooms and cippolini onions, rosemary fontina lemon cream sauce on a grilled baguette

Second Course

Roasted Rack of Pork

orange and brown sugar glaze, with butter and thyme boiled new potatoes with sautéed winter squash

Herb Roasted Prime Rib

horseradish cream, herbed rainbow carrots and roasted garlic mashed potatoes

Pan Roasted Monkfish

saffron aioli, mashed cauliflower and glazed sweet potatoes

Sage Grilled Portabella Mushroom

kale and garbanzo bean stuffing, mashed celeriac and potato with cranberry sauce

Dessert

Chocolate Bread Pudding

salted caramel sauce and whipped cream

Wild Maine Blueberry Cheesecake

maple glaze and whipped cream

Apple Crisp

Gifford's vanilla ice cream

\$60 Per Person

Executive Chef ~ Nick Burgess

Sous Chef ~ Tyler Brooks
