



Black Bass Hotel

Christmas Eve 2017 Dinner Menu

Shrimp Bisque

Crème fraîche and caviar

Butternut Soup

Pickled apple and cider reduction

Baby Spinach Salad with Warm Portabella Mushroom

Balsamic vinaigrette, goat cheese and toasted almonds

Poached Pear and Arugula Salad

Crumbled Gorgonzola, spiced walnuts and port wine dressing

Classic Caesar Salad

Romaine lettuce, anchovies, Locatelli cheese and croutons



Horseradish Stuffed Shrimp

Wrapped in bacon with honey mustard sauce

Classic Escargot Bourguignon

Garlic parsley butter and sourdough crostini

Salt and Peppered Crispy Squid

With shallot, garlic and sweet pepper cracklings

Jumbo Lump Crab Cake

Served with roasted red pepper beurre blanc and fresh basil coulis

Warm Stilton Blue Tart

With figs, candied walnuts and port wine reduction



Charleston Meeting Street Crab, *Our Signature Dish*

Classic au gratin with reduced cream, sharp cheddar cheese and sherry

Butter Poached Maine Lobster Risotto

Whole shelled lobster with jumbo shrimp and sea scallops in a saffron vanilla infused beurre blanc

Pan Roasted Halibut

With caramelized cauliflower, sautéed spinach and a golden caper-raisin dressing

Pan Seared Scallops

With roasted root vegetables and an orange-ginger beurre blanc

Smoked Maple Glazed Salmon Fillet

With parsnip purée, candied apples and roasted Brussels sprouts

Bass't Grilled Filet Mignon

Foie gras compound butter, Black Bass red wine demi, Yukon Gold mashed potatoes and vegetable du jour

Braised Short Rib

Red flannel hash and caramelized baby carrots with a Burgundy reduction

Roast Christmas Goose

Gingerbread pudding, whole cranberry sauce and pan jus

Braised Lamb Shank

White bean cassoulet and lemon gremolata

Wild Mushroom Ravioli

In a cognac cream sauce with smoked garlic, fresh rosemary and crispy enoki



Gingerbread Cheesecake

Gingersnap crust with a cinnamon whipped cream

Sticky Toffee Pudding

Toffee crème anglaise and fresh pomegranate seeds

Cinnamon Crème Brûlée*

Whipped cream and berries

Chocolate Buche*

White chocolate mousse with a chocolate ganache glaze

Seasonal House-Made Ice Creams



Black Bass Hotel

Christmas Eve 2017 Gluten Free Dinner Menu

Butternut Soup

Pickled apple and cider reduction

Baby Spinach Salad with Warm Portabella Mushroom

Balsamic vinaigrette, goat cheese and toasted almonds

Poached Pear and Arugula Salad

Crumbled Gorgonzola, spiced walnuts and port wine dressing



Horseradish Stuffed Shrimp

Wrapped in bacon with honey mustard sauce

Salt and Peppered Crispy Squid

With shallot, garlic and sweet pepper cracklings



Charleston Meeting Street Crab, *Our Signature Dish*

Classic au gratin with reduced cream, sharp cheddar cheese and sherry

Butter Poached Maine Lobster Risotto

Whole shelled lobster with jumbo shrimp and sea scallops in a saffron vanilla infused beurre blanc

Pan Roasted Halibut

With caramelized cauliflower, sautéed spinach and a golden caper-raisin dressing

Pan Seared Scallops

With roasted root vegetables and an orange-ginger beurre blanc

Smoked Maple Glazed Salmon Fillet

With parsnip purée, candied apples and roasted Brussels sprouts

Bass't Grilled Filet Mignon

Foie gras compound butter, Black Bass red wine demi, Yukon Gold mashed potatoes and vegetable du jour

Braised Short Rib

Red flannel hash and caramelized baby carrots with a Burgundy reduction

Braised Lamb Shank

White bean cassoulet and lemon gremolata



Cinnamon Crème Brûlée*

Whipped cream and berries

Chocolate Buche*

White chocolate mousse with a chocolate ganache glaze

Seasonal House-Made Ice Creams