THE PEMBROKE

CHRISTMAS

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$135 per adult | $55 per child

Tax & gratuity not included

COLD SET

Puntarella Salad MI, FI *Anchovy Vinaigrette, Lemon Zest, Four Pepper, Chile Flake, Parmesan*

Butter Lettuce *Red Wine Vinaigrette, Root Vegetables, Artichokes Herbs, Pickled Chiles, Dukkah*

Gem Lettuce MI, FI *Parmesan Dressing, Parmesan, Lemon Zest Bread Crumbs*

Grilled Carrots MI, FI *Bagna Cauda, Preserved Lemon, Orange, Dill Mint, Gremolata*

Tomato Mozzarella Toast MI, GL *Levain, Tomato Jam, Fior di Latte Basil, House Vinaigrette*

Cheese and Charcuterie MI, GL *Local and Domestic Meats and Cheeses, Jams, Pickles, Mustards, Grilled Bread, Crackers*

Raw Bar Display CR *Shrimp, Oysters on the Half Shell, Jonah Crab Claws, Lemons, Cocktail Sauce, Mignonette, Goddess, Horseradish Hot Sauce*

MAIN

Prime Rib MI, GL *Gin and Herb Brined, Pommes Purée, Romano Beans, Yorkie, Gravy*

Honey Brined Ham MI, MU *Pork Coppa, Glazed Root Vegetable Nage, Potato Galette, Ham-Mustard Gravy*

Feast of Fishes CR, FI *Local Bass, Shrimp, Mussels, Clams, Octopus Tomato Sotto, Brodetto-Style Broth, Parsley Leaves*

Green Lasagna MI, GL *Eggplant Ragu, Garlic Mornay, Caramelized Onions, Parmesan, Caciocavallo, Espelette*

DESSERTS

Frittelle di San Giuseppe MI, NU *Pistachio Praline, Cherry Conserva Almond Sugar Powder*

Chocolate Tart MI, GL *Dark Chocolate Ganache, Milk Chocolate Mousse, Cocoa Crumbles, Brown Butter with Orange*

Bûche de Noël GL, MI *Chocolate Genoise, White Chocolate Mascarpone Ganache, Chocolate Glaze*

Assorted Ice Creams and Sorbets

GL Gluten | CR Crustaceans | EG Eggs | FI Fish | PN Peanuts | SO Soy | MI Milk
NU Tree Nuts | CE Celery | MU Mustard | SE Sesame | SU Sulphites | LU Lupin | MO Mollusks