

# HIGH COTTON<sup>®</sup>

## Christmas Eve Dinner

Sunday, December 24<sup>th</sup>, 2017

*Prix Fixe Appetizer and Main Course for \$55  
or Include Dessert for \$60*

### Appetizers

**CHARLESTON CRAB SOUP** sherry, blue crab, chives

**BIBB LETTUCE** bacon, fried green tomato, blue cheese crumbles, ranch dressing

**BRAISED DUCK** black pepper gnocchi, pancetta, pickled cherries, basil

**SEAFOOD COCKTAIL** poached shrimp, lump crab, lobster, toasted chili and celery vinaigrette

**OYSTERS ON THE HALF SHELL** cocktail sauce, pineapple-tamarind mignonette

### Entrées

**MAPLE LEAF FARMS DUCK BREAST** stewed lentils, braised greens,  
squash purée, sweet pepper relish

**ROASTED PRIME RIB** potato gratin, sautéed mushrooms, horseradish cream

**SEA SCALLOPS** forbidden black rice, coconut cashew milk, roasted red peppers,  
scallions, cilantro, radish, curry purée

**FAROE ISLAND SALMON** charred broccoli, winter squash, turnips, fine herbs,  
kale purée, toasted almond gremolata

**BROILED 8 OZ. ALLEN BROTHERS FILET MIGNON**

creamed kale, roasted garlic mashed potatoes, truffle braised onions

### Dessert

**STICKY TOFFEE PUDDING** chocolate fondue, Wholly Cow vanilla ice cream

**PUMPKIN CHEESECAKE** bourbon caramel, pepitas, toasted meringue

**GRAND MARNIER CRÈME BRÛLÉE** candied orange, biscotti, mint essence

**CHOCOLATE AND PEPPERMINT BROWNIE** raspberry ice cream, peppermint bark

**PRALINE ICE CREAM OR RASPBERRY SORBET**

**EXECUTIVE CHEF**

**DANIEL NIGHTENGALE**

**PASTRY CHEF**

**JEN MAINS**