445 PROVIDENCE MAIN STREET

grille ON MAIN

# Merry Christmas!

## Candlelight Christmas Eve Dinner

## COCKTAILS

**THE VILLAGE GARDEN**
*bombay sapphire, fresh lime, cucumber & basil 11*

**SEARED & SMOKED**
*montelobos mezcal, charred pineapple syrup, angostura and orange bitters 15*

**PAL O'MINE**
*el jimador blanco, grapefruit, fresh watermelon & lime, jalapeño tincture, soda, tajin rim 11*

**MANGO TANGO**
*diplomatico white rum, mango pureé, mint syrup, lime 12*

**SOUTHERN SUNSET**
*traveler's blended whiskey, ripe peach, brown sugar syrup, mint, fresh lemon 14*

## WINE BY THE GLASS

**PROSECCO, Maschio**
*Treviso, Italy 10*

**BRUT ROSÉ, Gratien & Meyer**
*Loire Valley, France 13*

**SAUVIGNON BLANC, Glazebrook**
*Marlborough, New Zealand 11*

**CHARDONNAY, Coppola "Director's Cut"**
*Sonoma, CA 12*

**ROSÉ Bodegas Trenza "Acentuado"**
*Castilla la Mancha, Spain 10*

**PINOT NOIR, Cline Cellars**
*Sonoma Coast, California 11*

**BORDEAUX BLEND, Bellevue-Peycharneau**
*Bordeaux, France 14*

**CABERNET SAUVIGNON, Greenwing**
*Columbia Valley, WA 11*

**MALBEC, Luigi Bosca**
*Mendoza, Argentina 14*

## Starters

**Crayfish Bisque**
*garlic baguette and smoked paprika*

**Maple & Honey Glazed Pork Belly**
*sweet potato pureé, crispy leeks*

**Crispy Fried Jumbo Shrimp**
*bacon crumble, garlic flakes, charred lemon*

**Winter Pear & Goat Cheese Salad**
*baby greens, candied walnuts, honey-champagne vinaigrette*

## Entrées

**Blackened Gulf Redfish**
*parmesan grits, wilted spinach, creole mustard sauce*

**Basil Crusted Scottish Salmon**
*creamy orzo, asparagus, lemon butter sauce*

**Palmetto Farms Cornish Game Hen**
*wild rice stuffing, foraged mushrooms, herb jus*

**Slow Roasted Herb Crusted Prime Rib**
*whipped potatoes, green beans, au jus, horseradish cream*

**Grilled Black Angus Filet Mignon**
*whipped potatoes, green beans, bordelaise sauce*

## Desserts

**Christmas Bread Pudding**
*baked apples, raisins, egg nog crème anglaise*

**Vanilla Bean Crème Brûleé**
*fresh berries*

**Warm Chocolate Godiva Cake**
*biscotti crumble, whipped cream*

*$75 per person (excluding tax and gratuity)*