SCOTLAND RUN GOLF CLUB

Christmas Eve
4-COURSE DINNER

FIRST COURSE

Jersey Blue Crab Chowder lump blue crab, potatoes, pancetta

Hail Caesar Salad grilled romaine wedge, pistachio, shaved parmigiano reggiano, garlic crostini, with housemade Caesar

Panzanella Salad mozzarella, cherry tomatoes, arugula, cucumbers, croutons, blood orange vinaigrette

Beef Minestrone braised beef, roasted vegetables, housemade beef broth

SECOND COURSE

Seared Sea Scallop frisee, shaved fennel, orange, yuzu vinaigrette

Tortellini Cacio e Pepe pecorino Romano cream sauce, black pepper, balsamic reduction

Baby Shrimp Scampi over garlic bread

Gnocchi Italiano pine nuts, Italian marinated roasted red peppers, fresh basil, roasted garlic, tossed in fine extra virgin olive oil

THIRD COURSE

Frenched Chicken Breast creamed spinach, garlic mashed potatoes, with roasted apple demi-glace

Prime Rib house smoked, au jus, garlic mashed potatoes, asparagus

Surf and Turf filet with blue crab and lobster risotto, asparagus finished with a sherry lobster cream

Grilled Filet Mignon cognac cream sauce, haystack onions, asparagus

Christmas Halibut lemon herb risotto, Champagne beurre blanc, roasted baby carrots and fennel

Lasagna slow-braised brisket meat sauce layered with pasta and creamy Italian cheeses

Seven Fish Pasta scallops, jumbo blue crab, shrimp, little neck clams, calamari, mahi, cherry tomatoes, chopped red pepper, choice of Jersey style, red, or white wine butter and creamy Italian cheeses

FOURTH COURSE

TBD