

YORK HARBOR INN

Christmas Eve Eve

December 23, 2024

TO START

Lobster Ravioli

Fresh native lobster meat simmered in lobster sauce, served over sweet potato- butternut ravioli, finished with mascarpone, Parmigiano Reggiano & freshly grated nutmeg

SALAD

Radicchio, Fennel & Arugula Panzanella

Toasted hand-torn sour dough bread seasoned with lemon, pepper & EVOO, tossed with bitter radicchio, shaved sweet fennel, peppery arugula, fresh parsley, Sicilian olives, shaved Parmesan Reggiano & Genoa salami, dressed with EVOO, aged red wine vinegar & lemon zest

MAINS

Seafood Trio

Tender, sweet Maine lobster, succulent Gulf shrimp & buttery scallops simmered in a rich, creamy Mornay sauce, finished with an herb-panko butter crumb, accompanied by saffron fingerling potatoes & roasted asparagus

Cajun Sirloin

12-ounce Certified Angus NY sirloin steak rubbed with mild Cajun spices blackened in a cast iron skillet, topped with charred scallion butter & served with cheddar grits & roasted asparagus

FINALE

Chocolate Mousse Cake

Chocolate mousse surrounded by a buttery Oreo cookie crumb crust finished with fresh whipped cream & topped with chocolate shavings