

STROLL 2025

PRIX-FIXE: CHOOSE ONE FROM EACH
COURSE FOR \$75 PER PERSON

FIRST COURSE

NANTUCKET BAY SCALLOPS

PAN ROASTED WITH BROWN BUTTER,
PANCETTA + PRESERVED LEMON

BEET AND BURRATA SALAD

MIXED GREENS, POMEGRANATES, SPICED NUTS +
CHAMPAGNE VINAIGRETTE

LOBSTER + SCALLION DUMPLINGS

SHELLFISH BROTH

SHRIMP COCKTAIL

TRADITIONAL PREPARATION

DUCK CONFIT CROQUETTES

WATERCRESS, CHERRY COMPOTE

MUSHROOM AND VERMONT CHEDDAR TARTE

FRIESSE SALAD

*CONSUMING RAW OR UNDERCOOKED ITEMS MAY CAUSE ILLNESS
*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN
YOUR PARTY HAS A FOOD ALLERGY

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MAIN COURSE

PRIME RIB OF BEEF

GARLIC MASHED POTATOES, HONEY
GLAZED CARROTS, AU JUS,
HORSERADISH CREAM

ROASTED GAME HEN

FOIE GRAS-BROICHE STUFFING, ROASTED
WINTER VEGETABLES, PAN JUS

ROASTED HALIBUT

BROCCOLINI, CRIPY POTATOES,
CITRUS BEURRE BLANC

LOBSTER RISOTTTO

SEASONAL VEGETABLES
(VEGETARIAN OPTION AVAILABLE)

DESSERT COURSE

CHOCOLATE BOUCHE NOEL

CHANTILLY CREAM

APPLE TART

CARAMEL, VANILLA ICE CREAM

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