



# THE HACIENDA

— A Classic 1927 Florida Hotel —

## First Course

### *Pitaroudia*

Chickpea Fritter, Tzatziki and Mint Gremolata

## Second Course

### Choice of

### *Beef Bourguignon Soup*

Braised Beef, Mirepoix and Red Wine Gravy

or

### *Cranberry & Spiced Apple Salad*

Spinach, Dried Cranberries and Spiced Apples  
with Candied Pecans and Herb Goat Cheese  
Served with Balsamic Vinaigrette

## Third Course

### Choice of

### *Caribou Au Poivre*

Peppercorn-Crusted Caribou Seared Medium-Rare  
with Cranberry Au Poivre Cream Sauce, Duchess Potatoes and Grilled Asparagus

### *Scallops Tagliatelle*

Bacon-Wrapped Hokkaido Scallops  
with Garlic Parmesan Shaved Brussels Sprouts, Fresh Tagliatelle  
and Pomegranate Sauce Choron

### *Prime Rib & Potato Aligot*

Herbed Prime Rib Served Medium Rare  
with Tomme Potatoes Aligot, Roasted Broccoli Rabe and Au Jus

### *Vegan Steak*

Grilled Mushroom-based Vegan "Steak," Oyster Mushroom Ragu Sauce  
with Wilted Greens and Garlic Hasselbeck Potato

### *Partridge & Pear*

Prosciutto Wrapped Roasted Partridge  
with Sage and Rosemary Stuffing, Pomegranate and Pear Demi-Glace  
Kale and Wild Mushrooms

## Dessert

### *Frangelico Paris-Brest*

Pastry "Wreath," Frangelico Lacquer, Creme Au Chocolat, Almonds  
Meringue Cookie Ribbon, Apples, Pears and Red Currants

or

### *Spiced Apple Cheesecake*

Holiday Spiced Apples, Mascarpone and Goat Cheese  
Caramel-Apple Butter, Cranberries and Walnuts



Gluten Free

# Christmas Day Menu 2024

\$70.00 Plus Tax and 20% Service Charge

Consuming Raw or Undercooked eggs, animal meats, seafood or shellfish could be potentially hazardous to your health





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## First Course

### *Pitaroudia*

Chickpea Fritter, Tzatziki, Mint Gremolata

## Second Course

### *Cranberry & Spiced Apple Salad*

Spinach, Dried Cranberries and Spiced Apples  
Candied Pecans, Herb Vegan Cream Cheese and Balsamic Vinaigrette

## Third Course

### *Vegan Steak*

Grilled Mushroom-based Vegan "Steak," Oyster Mushroom Ragu Sauce  
Accompanied by Wilted Greens and Garlic Hasselbeck Potato

## Dessert

### *Marbled Brownie and Ice Cream*

White Chocolate and Chocolate Brownie, Vegan Vanilla Ice Cream  
Cognac Caramel Sauce and Pink Peppercorns

## Christmas Day Vegan Menu 2024

\$70.00 Plus Tax and 20% Service Charge

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## First Course

### *Ham & Cheese Croquette*

Mashed Potatoes, Ham and Cheddar Cheese  
Panko Bread Crumbs and Fancy Sauce

## Second Course

### *Herb Roasted Chicken Thigh*

Boneless Herb Chicken Thigh, Mashed Potatoes  
Garlic Brussels Sprouts and Chicken Gravy

or

### *Fried Steak Finger and Mac-n-Cheese*

Steak Breaded and Fried Crispy  
Creamy Mac-n-Cheese

## Dessert

### *Marbled Brownie and Ice Cream*

White Chocolate and Chocolate Brownie with Vanilla Ice Cream  
Topped with Christmas Sprinkles



## Christmas Day Kids Menu 2024

\$35.00 Plus Tax and 20% Service Charge

Consuming Raw or Undercooked eggs, animal meats, seafood or shellfish could be potentially hazardous to your health