



THE HACIENDA

— A Classic 1927 Florida Hotel —

First Course

Smoked Salmon Montadito

Smoked Shaved Salmon, Goat Cheese, Truffle Honey
Sel Gris, Chives & Toast Point

Second Course

Choice of

Creamed Fennel & Tomato Soup

Herbed Cream, Roasted Fennel, Crème Fraiche and Sundried Tomatoes
Topped with Chive Batons

or

Deviled Nicoise Salad

Mesclun Greens, Heirloom Tomatoes and Potatoes, Deviled Hen Egg
Haricot Verts, Greek Olives, Pink Peppercorn Seared Tuna
with Lemon Oregano Dressing

Third Course

Choice of

Lobster Thermidor

Fresh Half Maine Lobster, Tarragon Cognac Cream, Black Tobiko
Served with Pancetta Scalloped Potatoes and Peas in Butter Sauce

Vegan Steak

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

Pork Wings

Braised Petite Pork Shanks, Cranberry Apple Glaze
Served with Roasted Brussels Sprouts and Roasted Garlic Mashed Potatoes

Canard au Vin

Duck Drumettes, Red Wine Gravy, Scoop Fries and Cheese Curds
Topped with Pickled Onions and Herbs

Filet Mignon

Seared Filet Mignon, Garlic Brown Butter
with Honey Carrot Glaze and Garlic-Infused Marble Mashed Potatoes

Dessert

Raspberry Mille Feuille

Crème Diplomat, Puffed Pastry, Fresh Raspberries and Mint

or

Marbled Brownie and Ice Cream

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



Gluten Free

Christmas Eve Dinner Menu 2024

\$65.00 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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— A Classic 1927 Florida Hotel —

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 Eve Dinner Vegan Menu 2024

\$65.00 Plus Tax and 20% Service Charge

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

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 Eve Dinner 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