

THE HACIENDA

— A Classic 1927 Florida Hotel —

First Course

Cranberry Brie Bites
Creamy French Brie, Candied Pecans and a Cranberry Coulis
Wrapped in a Warm Puff Pastry

Second Course

Choice of:

Winterspring Salad
Spinach, Blueberries, Strawberries, Feta Cheese & Candied Pecans
Served with Seasonal Vinaigrette

or

Zuppa Toscana
Creamy Tuscan Style Chicken Soup with Vegetables

Third Course

Choice of:

Roasted Cornish Game Hen
Chestnut & Sage Pan-Roasted Hen with Garlic Parmesan Risotto
Brown Butter Green Beans and a Cranberry-Port Wine Demi Glace

Lapin Chasseur
Pan-Seared Rabbit, Slow Braised in a Sauce of
Wild Mushrooms, Smoked Lardons, Shallot and Fresh Thyme
Finished with White Wine Tomato Reduction over Pomme Puree

Rainbow Trout
Rainbow Trout Baked with Herbs and Lemon
Served over Roasted Garlic Quinoa, Swiss Chard and Beurre Blanc

Filet Mignon
6oz. Hand-Cut Filet Mignon with Roasted Heirloom Tomatoes, Haricot Verts and
Finished with a Red Wine Demi Glace

(V) Mushroom Bourguignon
Hearty Roasted Wild Mushrooms, Carrots, Onions and Fresh Herbs in a Velvety Sauce
Served over Vegan Pasta

Dessert

Chocolate Mousse

or

Candy Cane Swirl Cheesecake

Christmas Eve Dinner Menu 2026

Gluten Free

$72.00 Plus Tax and 20% Service Charge

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