



sundy house

FIRST COURSE

MAINE LOBSTER BISQUE WITH SHERRY
GARNISHED WITH BUTTERED MAINE LOBSTER MEAT

COLOSSAL CRAB SALAD COCKTAIL
MANGO CITRUS VINAIGRETTE, RADICCHIO

HOLIDAY CHARCUTERIE AND ANTIPASTO
MARINATED OLIVE SALAD, ASSORTED CHEESES AND DRIED MEATS

TRUFFLED CORN RISOTTO
CRISPY PANCETTA, HERB SALAD, PARMESAN

SECOND COURSE

TENDER HEARTS OF ROMAINE
CAESAR DRESSING, SUNDRIED TOMATO BREAD, PARMESAN CHEESE

WATERMELON & FETA CHEESE
PURPLE BASIL PESTO, BABY ARUGULA, AGED BALSAMIC REDUCTION

ASSORTED BABY LETTUCES
DRIED CRANBERRIES, RADISH, GRAPE TOMATOES, AGED SHERRY VINAIGRETTE

MAIN COURSE

HERB ROASTED FREE RANGE CHICKEN
SAGE WHIPPED POTATOES, FRENCH BEANS, CRANBERRY RELISH

BROILED LOBSTER TAILS
RED BLISS POTATO AND CORN HASH, CLARIFIED BUTTER. CELERY LEAVES

PAN SEARED ORGANIC SALMON, BRAISED ESCAROLE,
OVEN DRIED TOMATOES, GREAT NORTHERN BEANS, MICRO HERB SALAD

BAKED HOG SNAPPER
MARINATED HEIRLOOM CHERRY TOMATOES, KALAMATA BASMATI, PARSLEY BUTTER

GRILLED 14 OZ ANGUS RIBEYE STEAK
HERB ROSTI POTATO, BACON BRUSSELS SPROUTS, CABERNET REDUCTION

GRILLED FILET MIGNON
BUTTERED BABY CARROTS, GARLIC WHIPPED POTATOES, RED WINE DEMI GLACE

HEIRLOOM PLUM AND PISTACHIO HERB CRUSTED RACK OF LAMB,
RATATOUILLE, SWEET POTATO PUREE, PORT WINE MINT JUS

PEAR & CHEESE PASTA PURSE
BUTTERNUT SQUASH, ROASTED MISSION FIGS, SAGE BUTTER, CELERY LEAVES,
CRUMBLED GOAT CHEESE

DESSERT

HONEY CRUNCH PECAN PIE
MAPLE SABAYON. BUTTER CARAMEL,

STRAWBERRY ROULADE
CHANTILLY CREAM, ALMONDS, MINT COULIS

SUNDY'S CHOCOLATE GIFT
SEMI SWEET CHOCOLATE, MIXED BERRY MOUSSE, FRESH BERRIES,

SPICED PEACH TART
CHERRY COMPOTE, VANILLA CRÈME FRAICHE,