



SANDERLING
RESORT



Hosted at
Lifesaving Station

A SANDERLING CHRISTMAS
DECEMBER 25TH, 2017 | 12:00-8:00PM

First Course

Carolina Blue Crab Louis- Baby Greens, Carolina Blue Crab, Louis Dressing, Poached Jumbo Shrimp Garnish, Sliced Baguette

Smoked Norwegian Salmon Cheesecake with Fine Herbs, Crème Fraiche, Black Caviar, Gruyere Tea Biscuit

Roasted Winter Vegetables, House Made Pesto and Boursin Bruschetta on Toasted Ciabatta, Aged Balsamic Drizzle

Second Course

Bodie Island Cioppino- Locally Sourced Shellfish Poached in a Tomato Broth, Chiffonade of Fresh Basil, Crusty Bread

Salad of Winter Greens, Dried Apples and Figs, Pickled Red Onion, Walnuts, Moody Bleu Cheese Crumbles, Apple-Brandy Vinaigrette

\$60.00 / Adults, \$30.00 /Children 4-12
(Room Service Menu Not Available After 11:30 AM)

Third Course

Breast Of Pheasant Filled with Wild Mushrooms, Finished with Smoked Caramelized Onion Marmalade Choron, Forbidden Black Rice, Baby Vegetables

Seared locally caught Black Bass, Saffron-Tomato Broth, Parmesan Polenta Cake, Charred Broccolini

Filet of Angus Beef, Pate de Foie Gras, Burgundy Reduction, Provencal Potatoes, and Grilled Asparagus

Roasted Tomato Pappardelle – Roasted Red and Yellow Tomatoes, House Made Pesto, Lemon Ricotta, Toasted Pine Nuts

Fourth Course

Low Country Apple Dumpling- Vanilla Bean Ice Cream, Warm Citrus Glaze

Black Forest Trifle- Dense Chocolate Cake layered with Chocolate Mousse, Chocolate Sauce, Sour Cherries, Hand Whipped Cream

White Chocolate-Raspberry Cheesecake