



Christmas Eve

Appetizer:

Classic Gulf Shrimp Cocktail

Served chilled with our fresh 76' house cocktail sauce

'76 Thanksgiving Spring Roll

Filled with roasted turkey and stuffing,
side of cranberry aioli

Pepper Seared Ahi Tuna

Napa slaw, crispy wonton

Maryland Crab Stuffed Mushrooms

Maryland blue claw lump crabmeat,
lightly breaded paired with a beurre blanc sauce.

Three Cheese Eggplant Rollatini

With plum tomatos

Braised Short Rib Ravioli

With sage butter emulsion bordelaise

New England Clam Chowder

Holiday Salad:

Baby Field Greens Winter Salad

Golden heirloom beets, dried cranberries, crumbled goat cheese,
white balsamic vinaigrette

Entree:

Prosciutto Wrapped Filet Mignon

Over roasted garlic mashed potato and seasonal
sautéed vegetables

Maryland Crab Stuffed Fillet of Flounder

Served over wilted spinach with creamy seafood risotto
lobster via blanc

Double Cut Berkshire Pork Chop

Served with Hudson valley apple bourbon sauce,
sweet potato mashed

Crispy Seared Salmon

Forbidden ancient black rice, citrus vi blanc

Roast Duckling Hamilton

Mandarin orange demi-glaze,
mashed sweet potatoes

Classic Chicken Cordon Blue

Breaded chicken wrapped around Virginia ham and guyere cheese
mushroom cognac cream sauce

'76 House Traditional Pot Roast

With sweet and sour red cabbage topped with a popover.

Quinoa Stuffed Grilled Portobello Mushroom

With roasted winter vegetables and red pepper coulis

Dessert:

Apple Crunch

American Bourbon Bread Pudding

Eggnog Crème Brûlée

New York Cheese Cake

Chocolate Ganache Cake

Warm Apple Crunch

\$79 Per person+tax + gratuity

