



## Christmas Eve

Tuesday, December 24<sup>th</sup>, 2024, ~ 4pm to 9pm

**\$130 per person** (tax & gratuity excluded)

### First Course, choice of

Lobster Bisque

Bacon Wrapped Dates, Stuffed with Blue Cheese

Steak Tartare, Minced Dates, Capers, Mustard Dressing, Quail Egg

Clams Casino, Bacon, Peppers, Onions, Bread Crumbs

Poached Pear Winter Salad, Candied Pecans, Pomegranate Seeds, White Balsamic Dressing

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### Entrée, choice of

Grilled Rack of New Zealand Lamb, Pomegranate Reduction, Parsnip Purée, Charred Broccolini

Diver Scallops, Butternut Squash Purée, Spinach, Sage Butter

Bone-In Pork Chop, Maple Glazed, Butternut Squash Farro, Spicy Apple Slaw

Prime New York Steak au Poivre, Peppercorn Crusted, Pan Cream Sauce, Charred Broccolini

Norwegian Halibut, Roasted Pistachio Carrots, Lemon Butter Sauce

Portobello Mushroom Cutlet, Breaded, Lightly Fried, Spicy Marinara Linguini

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### Dessert, choice of

Pumpkin Cheesecake ~ Snickerdoodle Cookie, Eggnog Gelato

White Chocolate Filled Éclair

### Children's Menu \$30 per person (ages 2-10):

Fruit Cup, Chicken Tenders with French Fries or Pasta Marinara, Scoop of Ice Cream

**(949) 673-2100 ~ 21oceanfront.com**

*Credit Card taken for all Reservations. Dietary Needs Accommodated Upon Request.  
Reservations cancelled after 2pm Saturday 12/21 will be charged the full amount per person.*