

HB's On The Gulf

Holiday Dinner Specials

~ Christmas Eve, Thursday, December 24, 2009 ~

Appetizer

Fresh Fig and Roquefort Cheese Strudel
Wild berry balsamic reduction
\$12.00

Entrée

Baked Arctic Char Napoleon
Layered with roasted fennel and grape tomatoes
Served with chive risotto, shaved Brussels sprouts braised with bacon, shallots and garlic
\$30.00

Dessert

Spiced Cake with Cinnamon Custard Filling, Pomegranate Coulis
\$7.00

~ Christmas Night, Friday, December 25, 2009 ~

Appetizer

Chilled Shrimp and Diver Scallop Medallions
Served on a bed of chayote relish, ruby red grapefruit vinaigrette
\$14.00

Entrée

Grilled Lamb Tenderloin with Wild Berry Demi-glace
Jerusalem couscous tabouleh with goat cheese, roasted root vegetables
\$32.00

Dessert

Chocolate Raspberry Cheesecake, Berry-mint Coulis
\$7.00

~ New Year's Eve, Thursday, December 31, 2009 ~

Appetizer

Duck Medallions
Asian pear and plum confit, black muscat wine vinaigrette
\$14.00

Entrée

Land and Sea Duo
6 oz. USDA choice filet mignon, wild mushroom demi-glace
Steamed Maine lobster, removed from shell, lemon-parsley beurre blanc
Roasted potatoes, winter vegetable medley
45.00

Dessert Duet

Chocolate Panna Cotta and Raspberry Pistachio Cake
Melba sauce
\$8.00