



THE ART OF HOLIDAY DINING

Appetizer

ISLAND SPICED LUMP CRAB CAKE

Jumbo Lump Crab Meat, Organic Spinach, and Olive Salad
with Lemon Mustard Sauce

FILET MIGNON AND BOURSIN CHEESE EGGROLL

With Lotus and Papaya Slaw served with Sweet Chili Sauce

"ROY-FELLER" OYSTERS

Freshly shucked Oysters topped with Creamy Spinach and Smoked Bacon

AHI TUNA

Sweet Soy, Wasabi, and Pickled Ginger

KESSLER CALAMARI

Cornmeal dusted served with Tomatoes, Olives, Asiago Cheese, and Coriander,
Fresh Cilantro finished with a Moroccan Pesto Aioli

CORDOVA JUMBO SHRIMP COCKTAIL

Black Tiger Shrimp on Sesame Seaweed Salad served with Cocktail Sauce

CORDOVA ESCARGOT

Portabello, Shitake, and Button Mushroom Sauce
served between Flaky French Puff Pastry

BUTCHER'S PLATE

Prosciutto, Black Forest Ham, aged Salami
soft and aged Cheeses, Grain Mustard, Olives, and Rustic Bread

Soup or Salad

95 CORDOVA CAESAR

Pecorino Romano and Blue Cheese, Asiago Cheese Cookie
and Caesar Dressing

ORGANIC MONICA MIXED GREENS

With Feta Cheese and Candied Almonds
served with a Balsamic Vinaigrette

TOMATO AND MOZZARELLA STACK

Served with Basil and Asiago Oil and Balsamic Reduction

BUTTERNUT SQUASH BISQUE

Cinnamon Scented Parmesan Cheese Foam

ROASTED ARTICHOKE BISQUE

With Brie Cheese Crouton

*Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or un-pasteurized milk
may increase your risk of food born illness.*

Entrees

CRISPY DUCKLING

Mango Chutney Glace, Herb Lo Mein Noodles and Asparagus

CHILEAN SEA BASS & CILANTRO TRUFFLE OIL

Yukon Gold Mashed Potatoes, Asparagus, and Balsamic Reduction

DRY AGED DELMONICO

Oyster Mushroom Demi Glace
Yukon Gold Mashed Potatoes and Haricot Vert

ROASTED TENDERLOIN OF BEEF

Sweet Potato and Parsnip Gratin
Grilled White Asparagus
Cognac Beurre Rouge

WALNUT AND GOAT CHEESE CRUSTED RACK OF LAMB

Portabella Mushroom and Truffle Risotto
served with a Dijon Mustard Brandy Sauce

LOBSTER RAVIOLI

Served with Sweet Peas, Tomatoes, Lobster and Crab
Finished with Asiago Cheese and Vodka Cream Sauce

THREE CHEESE RISOTTO WITH GOAT CHEESE

Wild Mushroom and Young Pea Coulis

ADD medium LOBSTER TAIL 16

Dessert Course

FLOURLESS CHOCOLATE CAKE

Berry sauce and fresh whipped cream

EGGNOG CRÈME BRULÉE

Eggnog flavored Cream Custard and a Sugar Candy Crust

MARSCARPONE AND CREAM CHEESE CAKE

Served with Berry Garnish

KESSLER KEY LIME PIE

Whipped Cream and Raspberry Sauce

\$69.95 per person

6 % Sales Tax and 20% Gratuity will be added