



FEARING'S

Christmas Eve Menu

Saturday, December 24, 2022

11:30 AM – 2:00 PM | Lunch Menu With Added Holiday Food Specials

5:00 PM – 9:00 PM | Three-Course Prix Fixe Menu Below

Starters

Cognac Shrimp Bisque with Confit Fennel, Eggnog Cream and Walnut Snow

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*Gulf Crab Salad on Maine Lobster Aspic,
Celery Root Puree and Christmas Lights*

~add Golden Osetra Caviar ~ \$25 Supplement Charge~

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*Spiced Orange Duck Confit Crepe with Sauce Béchamel,
Savory Cranberry Relish and Winter Herb Salad*

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*Sea Scallops on House Made Fettucine with Parmesan Cream,
Brussels Sprout Leaves, Butternut Squash
and Alba White Truffles*

Main Course

*Seared Chilean Sea Bass with Creamy Saffron Broth,
Preserved Lemon/Manchego Arancini, Braised Fennel, Blistered Tomatoes
and Buttered Asparagus*

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*Joyce Farms White Pheasant on Maple/Sweet Potato Puree, Herbed Spätzle,
Fried Brussels Sprout, Duck Fat Mincemeat and Red Currant Jus*

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*West Texas Mopped Filet Mignon on Loaded Whipped Potatoes
with Poblano Crema, Winter Squash Variations and Crispy Tobacco Onions*

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*Lamb Osso Bucco with Creamy Cumin Scented Grits,
Za'atar Roasted Carnival Carrots, Caramelized Garlic/Rosemary Lamb Jus
and Hand Scraped Périgord Black Truffles*

Christmas Dessert Trio

*Spiced Gingerbread Roll Cake with Cream Cheese Icing
Eggnog Crème Brulée with Speculoos Macarons*

Flourless Chocolate Mint Torte with Mint Opalys Whipped Ganache and Andes Mint Crumbles

\$175 Adults | \$90 Vegetarian | \$45 Child