

OYSTER POINT HOTEL
Holiday Lunch Menu

APPETIZERS

(Choice of One)

Veal Agnolotti with a Porcini Cream Sauce and Crispy Beets
*Hearts of Romaine with Sourdough Croutons Tossed in a Creamy Garlic,
Pecorino Romano Dressing*
Gingered Butternut Squash Bisque with Roasted Acorn Squash and Zucchini Bread Croutons
Bacon Wrapped Shrimp with Autumn Squash and Cranberry Risotto
Radicchio, Arugula and Endive with Mozzarella and Grape Tomatoes

ENTREES

(Choice of Three)

Roasted French Breast of Chicken with a Fig and Sherry Glace \$25
English Cut Sirloin with a Cipollini and Cremini Syrah Demi \$31
Seared Tilapia with a Shrimp, Crab and Lemon Caper Sauce \$25
London Broil of Lamb with a Shiraz and Rosemary Reduction \$29
Black Trumpet and Herb Roasted Salmon with Chive Buerre Blanc \$28
Roasted Loin of Pork with a Black Currant Glaze \$24
Citrus Baked Cod with Horseradish Béarnaise \$25

All entrées garnished with appropriate seasonal accompaniments

DESSERTS

(Choice of One)

Holiday Spiced Almond Pear Cake with Tahitian Vanilla Bean Ice Cream
Pumpkin and Marscapone Pann Latta with Pistachio Tuile
Peach and Blackberry Cobbler with Maple Gelato

Coffee, Tea and Decaffeinated Coffee

Prices are subject to 7% New Jersey Sales Tax and 19% Service Charge