



Allegria Hotel

# Holiday Classics

DECEMBER 25, 2018

## BEGININGS

Roasted Butternut Squash Soup, Toasted Pumpkin Seed Brittle,  
Crème Fraiche Panna Cotta

Chopped Salad, Raw Carrots, Winter Beans, Romaine, Sliced  
Radish, Cranberry Vinaigrette

Classic Shrimp Cocktail

## MAIN COURSE

Mustard Seed Crusted Filet Mignon, Charred Pearl Onions , Roasted  
Fingerling Potatoes

Oven Roasted Salmon, Spaghetti Squash, Roasted Tomato Dashi  
Rigatoni With Roasted Winter Vegetables, Kale Pesto, Spicy Bread  
Crumbs

## DESSERTS

Strawberry, Rhubarb Crumble, Pumpkin Spice Whipped Cream

Godiva Chocolate Crème Brulee

Fresh Fruit Plate

## THREE-COURSE MENU

\$69 per person, \$30 per child

New York State sales tax & 18% gratuity will be added to the final bill

**Reservations Required.**  
**Call 516-992-3730 or visit**  
**[www.OpenTable.com](http://www.OpenTable.com)**  
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