



CHRISTMAS EVE MENU

BEGINNINGS

Classic French Onion Soup

toasted baguette, gruyere cheese

10

Endive Salad

candied walnut, apple, grapes, fine herbs, lemon-honey aioli

14

Shrimp Cocktail

chilled poached shrimp, traditional cocktail sauce, lemon

18

Steak Tartare

Wagyu beef, toasted brioche, cornichons, capers,
cured egg yolk, horseradish aioli

16

Lyonnais Salad

frisee, lardon, organic poached egg, warm dijon vinaigrette

15

Butternut Squash Soup

crispy butternut chips, balsamic reduction, creme fraîche

10

ENTRÉES

Braised Short Rib

basil scented polenta, roasted baby carrots, red wine reduction

41

Fungi Risotto

forest mushrooms, fontina cheese, truffle oil, mascarpone

34

10 oz Prime Filet Mignon

pomme purée, shiitake mushroom, broccoli rabe, bordelaise sauce

44

Stuffed Quail

wild rice, pepita, cranberries, fine herbs, apricot glaze

39

Scottish Salmon

roasted cauliflower, brussel sprout leaves, sugar snap peas, yuzu sauce

39

Cioppino

traditional Italian seafood stew, tomato-white wine broth,
grilled sourdough

36



DESSERT

Apple Tart

caramelized apple, puff pastry, caramel ice cream
10

Malted Lava Cake

french vanilla ice cream
10

Poached Pear

orange and winter spice scented white wine, oatmeal crumble,
lemon sorbet
10

Bread Pudding

crème anglaise, dulce de leche, vanilla ice cream
10

Gelato

chef's selection
9

DESSERT COCKTAILS

Espresso Martini

stoli vanilla, kahlua, simple syrup, espresso
14

Spiced Pumpkin Martini

captain morgan spiced rum, pumpkin rumchatta
15

Caramel Crown Apple

crown apple, caramel, apple cider
15

Chocolate Martini

vanilla vodka, liquor 43, dark creme de cacao, cream
14

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