

# COPPER DOOR®

## Christmas Eve Dinner

\$66 Two Course Meal • \$76 Three Course Meal • \$86 Four Course Meal

### SNACKS

(Choose One)

#### MUSSELS FRA DIAVOLO

PEI Mussels, Garlic, Chorizo, Fra Diavolo, Fines Herbes

#### SESAME SEARED TUNA

Ahi Tuna, Asian Slaw, Wasabi Aioli, Ponzu, Wonton

#### ANTIPASTI

Genoa Salami, Prosciutto, Cheddar Cheese, Fresh Mozzarella, Marinated Artichoke, Sun-Dried Tomato

#### SIRLOIN SPRING ROLLS

Shaved Sirloin, Provolone, Bleu Cheese, Creole Aioli, Crispy Onion Straw

### ENTRÉES

(Choose One)

#### 12 OZ. RIBEYE

Garlic Smashed Potato, Bacon-Onion Jam, Asparagus, Port Wine Demi

🍷 *Justin Cabernet Sauvignon \$19.75*

#### BRAISED PORK SHANK

Parmesan Mashed Potato, Broccoli, Braising Jus

🍷 *Chateau Macard Bordeaux \$13*

#### BAVARIAN COD

Shallot, Dijon Mustard, Dill, Cream, Herbed Farro, Shaved Brussels Sprout

🍷 *Domaine Cherrier et Fils Sancerre \$13.5*

#### ALMOND CRUSTED SALMON

Basmati Rice Pilaf, Sesame Green Beans, Miso Honey Glaze

🍷 *Fleurs de Prairie Rose \$14*

#### TRUFFLED MUSHROOM GNOCCHI

Shallot, Garlic, Shiitake, Cremini, Garlic Cream, Shaved Parmesan Cheese, Truffle Oil, Fines Herbes

🍷 *Beringer Luminous Chardonnay \$22*

#### CRISPY CHICKEN MILANESE

Lemon-Parsley Roasted Fingerling Potato, Arugula Tomato Salad, Shaved Parmesan Cheese

🍷 *Sassoregale Vermentino \$13*

### SOUPS & SALADS

(Choose One)

#### MINISTRONE

Onion, Carrot, Pepper, Tomato, White Bean, Ditalini Pasta, Parmesan Crisp

#### SEAFOOD BISQUE

Onion, Carrot, Celery, Sherry, Shrimp, Crab, Cream

#### TRADITIONAL CAESAR SALAD

Romaine Heart, Shaved Parmesan Cheese, Grilled Sourdough

#### HOLIDAY SALAD

Spinach, Arugula, Balsamic Vinaigrette, Dried Cranberry, Cucumber, Red Onion, Radish, Pistachio

### DESSERTS

(Choose One)

#### SUGAR COOKIE CUPCAKE

Vanilla Cupcake, White Chocolate Crunch Filling, Vanilla Buttercream, Mini Sugar Cookie

🍷 *Bad Santa Martini \$14.75*

#### BUTTERFINGER CHEESECAKE

Oreo Crust, Whipped Cream, Peanut Butter Caramel, Candied Peanuts

🍷 *Warre's Warrior Port, Portugal \$9.5*

#### CHOCOLATE BERRY CAKE

GIF Chocolate Cake, Whipped Cream, Raspberry Sauce, Chocolate Covered Strawberry

🍷 *Warre's Otima 10 Year Tawny \$14.5*

#### SPECIAL THANKS TO ALL OF OUR LOCAL SOURCES:

DONABEDIAN BROTHERS PRODUCE, Salem, NH

NORTH COUNTRY SMOKEHOUSE, Claremont, NH

PINELAND FARMS, New Gloucester, ME

WINDSWEPT MAPLES FARM, Loudon, NH

ROBIE FARM, Piermont, NH

VERMONT FARMSTEAD CHEESE CO., South Woodstock, VT

NORTH COAST SEAFOODS, Boston, MA

FANTINI BREAD COMPANY, Haverhill MA

#### Allergy Information:

Your safety is of the utmost importance to us. Please be aware that our made-from-scratch recipes involve shared cooking and preparation areas, including but not limited to common fryer oil. The possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be free of common food allergens. We can provide the most current ingredient information from our food suppliers with proper notice. Note that their stated absence of allergens within these items are not inclusive of every ingredient and may leave out trace elements.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

🍷 *Suggested Wine or Beverage Pairings*

