



# THESE ARE THE HOLIDAYS

## FEAST OF THE SEVEN FISHES AMERICAN AUDUBON DINING ROOM ♦ DECEMBER 24, 2025

### SALADS

Crab Louie Salad  
Fennel Citrus Salad  
Caesar Salad  
Spinach Brussels Sprout Salad

### CHILLED SEAFOOD\*

Lobster Tails  
Shrimp Cocktail  
Oysters on the Half Shell  
Smoked Trout Dip  
Smoked Salmon

### SOUPS

Cream of Wild Mushroom Soup  
Steak au Poivre Soup

### ARTISANAL BREAD DISPLAY

### PASTA

Lobster Ravioli with Vodka Sauce  
Gnocchi with Walnut Sage Pesto  
Creamy Sun-Dried Tomato Chicken Alfredo

### SEVEN FISHES

Broiled Cod with Winter Citrus Beurre Blanc  
Oil Poached Halibut with Tomatoes & Fennel  
Scallop Risotto Milanese  
Clams Casino Casserole  
PEI Mussels with Virginia Country Ham  
Trout Almondine with Brown Butter  
Pan Seared Salmon with Gremolata

### CARVING STATION

#### Prime Rib

Horseradish cream, au jus

#### Crispy Fried Grouper

Winter citrus agrodolce, remoulade

### DESSERTS

#### Pies

Minced Meat Pie  
Lemon Meringue Pie  
Pumpkin Pie

#### Tarts

Cranberry Eggnog Tart  
White Chocolate Raspberry Tart  
Peppermint Cheesecake Tart  
Spiced Dark Chocolate Ganache Tart  
Campfire S'mores Tart  
Cinnamon Cream Puff Pastry Tartlet

#### Assorted Holiday Cookies

#### Verrines and Petits Gateaux

Coquito Crème Brûlée  
Hot Chocolate Mousse with Marshmallow Pieces  
White Chocolate Panna Cotta with Cranberry Gel  
Mint Chocolate Chip Mousse  
with Peppermint Chocolate Crunch  
Hazelnut Milk Chocolate Mousse with Forest Berries Gel  
Brioche Bread Pudding  
Black Forest Cake

#### Bûche de Noël (Yule Log)

Vanilla Caramel  
Chocolate Raspberry  
Red Velvet

\$120 adults\*\*, \$55  
children 5-12\*\*, infant to 4 complimentary  
\*\*tax and automatic 20% service charge additional