



THE SHADMOOR
RESTAURANT
CHRISTMAS MENU
65\$

24th-25th December

APPETIZER

BUTTERNUT SQUASH SOUP

Served with chives and pita croutons

PAN SEARED SEA SCALLOPS

Truffle spinach orzo, porcini sauce

LOBSTER SALAD

Celery remoulade, red wine reduction

ENDIVE SALAD

Strawberries, goat cheese, walnuts, lemon dressing

MAIN COURSE

OVEN ROASTED CHICKEN ROULADE

*Stuffed with spinach, mushrooms, pistachios
served with chives and garlic mashed potatoes*

GRILLED FILET MIGNON

Sauteed spinach, mushroom ragout

PAN SEARED HALIBUT

Truffle English pea puree, portobello mushrooms

DESSERTS

All desserts served with vanilla gelato

CHOCOLATE LAVA CAKE

WARM APPLE STRUDEL

BUCHE DE NOEL

10AM TO 10PM

RESERVATIONS REQUIRED DUE TO LIMITED COVID SEATING



FREDI O TITO
EXECUTIVE CHEF

1066 Second Avenue, NY, New York 10022
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We support local farmers
CONSUME RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD
SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

