

# The Prospect Restaurant

“RESTAURANT OF THE YEAR”  
NY WINE AND GRAPE FOUNDATION

WINNER OF THE PRESTIGIOUS “AWARD OF EXCELLENCE”  
FROM WINE SPECTATOR MAGAZINE

## Appetizers

**Cold Italian Seafood Salad**  
A Scribner Hollow Christmas tradition

**Mozzarella Gaeta**

With homemade roasted red peppers, imported extra virgin olive oil and fresh basil

**Italian Wedding Soup**

**Crostini with Three Toppings**

Homemade Crostini brushed with extra-virgin olive oil:

Smoked Salmon Mousse - Cannelloni Bean with Roasted Garlic- Eggplant Caponata

**Mussels Vino Bianco**

Prince Edward Island Mussels steamed in white wine, garlic and fresh herbs

**Locally Smoked Catskill Mountain Rainbow Trout**

With honey mustard remoulade

**Artichoke Bruschetta**

Crispy grilled Italian bread, lightly brushed with extra-virgin olive oil, diced plum-tomatoes and artichoke hearts

## Entrées

**Seafood Fra Diavolo**

Scallops, Shrimp, Clams and Mussels simmered in a spicy tomato sauce, served over imported Italian Linguine

**Grilled Mako Shark Steak**

Touched with garlic herb butter

**Market Cod Oreganata**

Hand-selected Market Cod baked with our own oreganata topping, served with a delicate white wine lemon-butter sauce

**Locally Smoked Maple Glazed Ham**

From the famous “Smokehouse of the Catskills” with a maple honey glaze and drunken golden raisins

**Prime Rib Eye Cut of White Marble Farms Pork**

Organic pork chop, 12 oz. bone-in, marinated with rosemary, garlic and extra-virgin olive oil

**Grilled Black Angus Flank Steak**

Marinated with roasted garlic, shallots and balsamic vinegar

**Linguine Marinara**

Imported Italian linguine with our chef's delicious fresh marinara sauce

**Oven Roasted Breast of Free Range Chicken**

Nebraska's natural air chilled chicken is partially de-boned. It has a richer, natural flavor, decidedly more tender and juicy. You can truly taste the difference.

**Tuscan Wild Game Stew**

An array of wild boar, venison and game sausage simmered with exotic mushrooms, fresh herbs, Madeira wine and shallots

Christmas Eve dinner is prix-fixe at \$40.00 per person.

Children Half Price

First Seating 4 p.m.



# HOTEL SCRIBNER HOLLOW

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Christmas Eve