



## *Sauciety's Holiday*

### *Prix Fixe*

*Offered at \$60 per person*

#### *Starters*

*Snow Crab & Roasted Corn Chowder*

*Creole Chop Salad*

*fried crawfish, pepper trio and sweet red onion and creamy dijon dressing*

*Roasted Tomato*

*golden tomatoes, baby greens, candied pecan crusted goat cheese and shallot vinaigrette*

#### *Appetizers*

*Scallop Gratin*

*Diver scallops, sherry cream, and gold potatoes*

*Tuna Tartar*

*Big eye tuna, capers, house vinaigrette, quail egg, fried wonton*

*Salmon Galette*

*Chesapeake smokehouse Faroe Island salmon, gold potatoes,  
crème fraiche and American caviar*

#### *Main course*

*Steak Oscar*

*1855 Striploin medallions, finished with colossal lump crab and béarnaise sauce,  
and dauphinoise potato*

*Sea Bass*

*Soy-sake glaze, sticky rice in a banana leaf, Chinese broccoli, lobster miso fumet*

*Bourbon Glazed Chicken*

*Local free range double chicken breast, sweet potato gnocchi, and rainbow chard*

#### *Sweet finish*

*Southern soda cake with peach crème*

*Guava cheese empanada*

*Traditional Christmas yule log*

Sauciety at The Westin Washington National Harbor. 171 Waterfront Street, National Harbor, MD 20745.

Call 240-766-3640 for reservations or visit us on OpenTable.com.

Served on December 22<sup>nd</sup>-25<sup>th</sup> from 5pm to 10pm.

MD State Taxes and Gratuity not included.

