Sayville Patch

http://bit.ly/2j5bFy5 November 29, 2017

DEC Christmas Eve Dinner with a VIEW

24 Sunday at 5:00pm Add to Calendar \sim



3 Consuelo Place, Oakdale, NY 11769

BY HANNAH POLAUF

Like 0 Share

VIEW, a riverfront destination overlooking the Great South Bay, will serve a special a la carte dinner menu on Christmas Eve from 5 to 9 p.m. Reservations are recommended and may be made by calling the restaurant directly at 631-589-2694. Menu, subject to change, includes:

Appetizers

Local East Coast Oysters \$3 each

Red wine mignonette

Little Neck Clams \$1.75 each

Fresh horseradish

Colossal Shrimp Cocktail \$18

Traditional cocktail sauce

Yellowfin Tuna Tartare \$15

Sesame-ginger vinaigrette, avocado puree

Crispy Thai Calamari \$14

Peanuts, cilantro, lime, sweet chili glaze

Jumbo Lump Crabcakes \$18

Mango salsa, avocado, Meyer lemon aioli

Peking Duck Tacos \$14

Scallion, avocado, hoisin sauce

Maine Lobster Bisque \$10

Lobster claw meat, sherry cream

Shredded Iceberg Salad \$13

Gorgonzola, red onion, Applewood smoked bacon, plum tomatoes, red wine vinaigrette

Entrées

Pan-Seared Scallops \$38

Montauk lobster-white truffle risotto, orange gastrique

Grilled Scottish Salmon \$30

Shaved cauliflower, baby leaf spinach, golden quinoa, warm citrus vinaigrette, tomato horseradish jam

Sautéed Alaskan Halibut \$34

Celery root puree, wild mushrooms, truffle sauce

Maine Lobster Cavatelli \$30

Roasted corn, smoked bacon, caramelized shallots, mushrooms, cherry tomatoes, sherry cream

Ultimate Seafood Cioppino \$48

Main lobster tail, jumbo shrimp, Taylor Bay scallops, little neck clams, PEI mussels, cockles, tomato blue claw crab brodo

Mustard Rosemary Roasted Free-Range Chicken Breast \$26

Cremini mushrooms, green pea faro risotto, chicken lemon jus

Sicilian Style Braised Short Ribs \$28

Pan-roasted bacon Brussels sprouts, creme fraiche, red bliss whipped potato, chianti demi

8-ouce Black Pepper Crusted Filet Mignon \$42

Truffle whipped potatoes, baby leaf spinach, crispy buttermilk onoins, demi-glace

Surf & Turf \$59

Filet mignon, 6-ounce lobster tail, garlic confit potato purée, asparagus, caramelized shallot demi glace

Sides - \$8 each
Sauteed Spinach
Roasted Asparagus
Green Pea Faro Risotto
Herbed Golden Quinoa
Red Bliss Whipped Potato

For further information, click here. ☑