# DEC Christmas Eve Dinner with a VIEW <br> Sunday at 5:00pm Add to Calendar $\vee$ 

## - VIEW <br> 3 Consuelo Place, Oakdale, NY 11769

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 $\mathbf{\$ 1 8}$
Mango salsa, avocado, Meyer lemon aioli
Peking Duck Tacos \$14
Scallion, avocado, hoisin sauce
Maine Lobster Bisque $\mathbf{\$ 1 0}$
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 $\mathbf{\$ 4 2}$

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. $[$

