

# SIREN OYSTER BAR & RESTAURANT

## Christmas Eve MENU

### FIRST COURSE

*Choice Of*

**HALF A DOZEN CHEF'S  
SELECTION OF OYSTERS**  
*(Add 10g Caviar +\$18)*

**JUMBO SHRIMP COCKTAIL**  
*Homemade Cocktail Sauce*

**RIOJA POACHED PEAR SALAD**  
*Candied Walnuts, Dried Cranberries, Gorgonzola  
Cheese, Truffle Balsamic Vinaigrette*

**CASINO CLAMS**  
*Apple Smoked Bacon, Peppers, Onion*

**BABY RACK OF LAMB**  
*New Zealand Lamb, Mint Chimichurri*

### SECOND COURSE

*Choice Of*

**LOBSTER BISQUE**  
*Maine Lobster, Crème Fraîche, Peppers, Tomato*

**LINGUINI AND CLAMS**  
*White Wine Sauce, Garlic, Shallots*

**MUSHROOM MARSALA**  
*Shitake, Crimini & Portobello Mushrooms*

### THIRD COURSE

*Choice Of*

**BRANZINO**  
*Mediterranean Branzino, Couscous,  
Pepper Salad, Lemon Sauce*

**EIGHTEEN HOURS  
PRIME BRAISED SHORT RIBS**  
*Mashed Potatoes, Haricot Verts Topped  
With Bordelaise Sauce*

**LOBSTER FRA DIAVOLO**  
*Bucatini Pasta, Clams, Mussels, Shrimp &  
San Marzano Tomatoes*

**HALF ROASTED CHICKEN**  
*Herb Roasted Potato, Brussel Sprouts,  
Chicken Au Jus*

### DESSERT

*Choice Of*

**TRADITIONAL TIRAMISU**

**SIGNATURE BREAD PUDDING**

**MIX BERRY TARTLETS**

Curated by Executive Chef and Owner,  
Javier Suarez

*Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.*

*Four Course Prix-Fixe Menu 110PP*