

CHRISTMAS EVE

DECEMBER 24 :: 12:00-7:00 :: RESERVATIONS 610-363-7998

Appetizers

Smoked Atlantic Salmon . . .14.00
Capers, red onion, horseradish crème fraiche, toast points

Shrimp Cocktail . . .14.50
bloody mary cocktail, sauce

Petit Crab Cake. . .15.50
Fine Mustard Sauce

Escargots Persillades. . .14.50
garlic, champagne, herbes de' provence

Lobster Ravioli. . .15.50
Champagne Cream Sauce

Soups

Lobster Bisque...10.00

Cream of Chester County Mushroom Soup...9.00

Salads

Vickers Heritage Spinach Salad...10.00
Creamy house dressing, crispy bacon

Caesar Salad...12.00
Vickers Homemade Dressing

Harvest Salad...11.00
Port wine poached pears, blue cheese, toasted walnuts, red wine vinaigrette

Entrees

Roasted Christmas Duck. . . 33.50
Farro risotto, brandied cherries, winter vegetables

Sole Imperial. . . 35.50
Fresh Sole, creamy crab imperial, lobster champagne sauce

Maple Glazed Salmon...33.00
French lentils, wilted autumn greens, Vermouth-Orange Infusion

Roasted Rack of Lamb. . . 39.50
Rosemary Dijon crust, port wine sauce, potato croquette

Filet Mignon. . . 39.00
sauce béarnaise, crisp potatoes, market vegetables

Beef Wellington. . . 40.00
Puff pastry, mushroom duxelle, truffle pâté, truffled potatoes, market vegetables

Vickers Crab Cakes. . . 36.00
Maryland lump crab, whole grain mustard sauce

Wild Mushroom Ravioli...27.00
Parmesan cream sauce, wilted spinach, toasted walnuts

Children's Menu

For Children under 8

Pasta with Tomato Sauce...\$16.00

Chicken Tenders with French fries...\$16.00