



INN AT HASTINGS PARK

LEXINGTON & CONCORD
BOSTON, MASSACHUSETTS

CHRISTMAS EVE DINNER

STARTERS

HOLIDAY STEW

KIELBASA, RED KIDNEY BEANS, KALE
RED BLISS POTATOES

ARUGULA AND FRISÉE SALAD

PINE-NUTS, CRANBERRIES, BUTTERNUT SQUASH
COMTE CHEESE, SPRUCE VINAIGRETTE

WINTER CHEESE PLATE

BAYLEY HAZEN BLUE, PROOF ROCK, COMTE
CINNAMON CRANBERRY COMPOTE, CHERRY JAM, DRIED APRICOTS
MARCONA ALMONDS, CROSTINI

ENTRÉES

ROASTED CORNISH GAME HEN

DAUPHINOISE POTATOES, HASTINGS STUFFING
SWISS CHARD, JUS

PAN SEARED NE COD

DUCK CONFIT, NAVY BEANS, HEIRLOOM TOMATOES
DUCK JUS

GINGERED FARRO

EGGPLANT, BEET, BABY ROMANESCO, CHERRY TOMATO

DESSERTS

CHOCOLATE BUDINO
CANDIED WALNUTS

BROWN SUGAR PAVLOVA

POACHED PEAR

\$75 PER ADULT, \$40 PER CHILD (4-12YRS)

EXECUTIVE CHEF: MICHAEL ARNOLD

PASTRY CHEF: SHAYNA SHAW

WE APPRECIATE THE HARD WORK AND DEDICATION THAT OUR LOCAL FARMERS PUT INTO THEIR PRODUCT
AND WE ARE PROUD TO SUPPORT THEM.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.