

Heaven In My Mouth: Delicious Christmas Dinner At Parker & Quinn In NYC

You have been warned: this delicious Christmas Dinner at [Parker & Quinn](#) in NYC will make your mouth water.

JaneSeo



Midtown Manhattan is packed with restaurants that lure tourists into paying exorbitant prices for mediocre food. Luckily, there are some exceptions, among them [Parker & Quinn](#) at the Refinery Hotel. While I dined at Parker & Quinn for its special Christmas dinner, if the quality and the taste of the food is any indication of its normal service, I will gladly return at a heartbeat.

Appetizer: Roasted Butternut Squash Soup



The prix fixe, 3-course Christmas dinner at Parker & Quinn featured a selection of holiday favorites using locally-sourced, seasonal ingredients. To begin, I opted for the ***Roasted Butternut Squash Soup***. The brilliantly yellow, creamy butternut squash soup had deep, rich flavors that were enhanced by a drizzle of olive oil, pickled gala apple, and spiced pecans. I loved the crunchy texture of the pecans that balanced out the creaminess of the soup.

Entree: Slow Roasted Prime Rib



After much dilemma, I selected the ***Slow Roasted Prime Rib*** for my entree (other options included Pan-Roasted Wild Salmon and Farro and Wild Mushroom Risotto). The first bite of that tender, juicy prime rib was enough to confirm my satisfaction with the dish. The palm-sized, medium rare prime rib had just the right amount of fat to maintain its juiciness. The rich bordeaux reduction sauce on the side enhanced the flavor even more. The smooth, creamy potato puree, roasted carrots, and crispy brussels sprouts complemented the dish perfectly.

Dessert: Salted Caramel Cheesecake



Finally, the heavenly ***Salted Caramel Cheesecake*** was the perfect way to experience the magic of Parker & Quinn's talented kitchen staff. The fluffy cheesecake, topped with a dollop of caramel sauce and caramel-covered popcorn, had dense graham cracker crust at the bottom that paired well with the light cream cheese. The scoop of creamy vanilla ice cream and fig jam on the plate provided additional sweet sensation to the mouth.