

CHRISTMAS

2018

CHOICE OF APPETIZER

Gathered Greens Salad
Blue Cheese | Toasted Walnuts | Cranberries
Maple – Balsamic Vinaigrette

Confit Duck Leg
Fresh Campanelle Pasta | Fennel | Preserved Tomato | Parmesan

Roast Chestnut Soup
Smoked Honey | Nutmeg Cream

CHOICE OF ENTREE

Carved Christmas Rib Roast
Rosemary Popover | Braised Kale
Salsify | Freshly Shaved Horseradish | Au Jus

Gulf of Maine Flounder
Gulf Shrimp Farce | Green Fennel Cream
Saffron Potatoes | Pine Powder

Roast Game Hen
Glazed Brussel Sprouts | King Oyster Mushrooms
Ricotta Dumplings | Thyme

CHOICE OF DESSERT

Warm Sticky Toffee Pudding
Gingerbread Spice | Hard Sauce
Eggnog Ice Cream | Shortbread Cookie

Chocolate Pudding
Peppermint Marshmallows | Whipped Cream
Dark Chocolate Ganache

Whipped Cheesecake
Cinnamon Apples | Graham Cracker Sable
Apple Cider Caramel

Three Course Holiday Menu | 59 Wine Pairing Additional | 28