Celebrate The Holidays With Us

Exciting Holiday Themed Menus





2013 Holiday Prix Fixe Dinner Menu

Salad and Soup

Butternut squash, with pumpkin seed oil and maple croutons

Watercress, shaved fennel and goat cheese salad with blood orange vinaigrette

Entrées

Peach brined turkey ballotine with chestnut sage stuffing, cranberry sauce

Molasses and black pepper glaze pork tenderloin, braised red cabbage

Accompaniments

Parmesan whipped potatoes

Haricot vert, caramelized Vidalia onion and slivered almonds

Desserts

Mini red velvet cake with cream cheese icing

Warm seasonal fruit cobbler

Peppermint candy cane macaroons

Yule log

*Includes coffee/decaf/hot tea

USD 80 per person (not including tax and gratuity)



2013 Holiday Dinner Menu

Soups and Salads (Choose 3)

Watercress and frisée, beet sticks, candied pecans with bleu cheese crumble

Locally grown artisan lettuce, haricot vert, chopped bacon, grape tomatoes, soft mozzarella, organic cucumber, hard boil eggs, white balsamic vinaigrette

Roasted tri-color beet salad with cinnamon and orange, organic petite greens, spiced apple vinaigrette

Roasted butternut squash soup with Applewood smoked bacon

Beef and barley soup with garlic toast

Entrées (Choose 3)

Seared salmon with green and yellow squash with a sweet corn emulsion

Honey glazed turkey, cranberry relish, giblet sage gravy

Pepper crusted sirloin, asparagus and wild mushroom, white asparagus

Japanese squash ravioli, sage brown butter sauce

Whole roasted chicken with sautéed Brussels sprouts and herb butter

Accompaniments (Choose 2)

Locally farm grown caramelized root vegetables

Glazed organic baby carrots with fresh herb butter

Yukon buttermilk whipped potatoes with scallions

Rosemary roasted red skinned potatoes



Wild rice pilaf with fine herbs

Sautéed rainbow Swiss chard

Desserts (Choose 5)

Eggnog crème brûlée

Mini red velvet with cream cheese icing

Warm bread pudding with bourbon crème

Peppermint candy cane macaroons

Pecan pie

Lemon meringue tart

Chocolate mud tart

Warm seasonal fruit cobbler

Banana pudding with toasted almonds

Lychee rice pudding

White and dark chocolate mousse cups

Mini gingerbread cakes with sorghum glaze

Yule log

*includes coffee/decaf/hot tea

USD 95 per person

Choose 4 entrées and 3 accompaniments for USD 110 per person