CHRISTMAS EVE TASTING MENU

DECEMBER 24, 2013
USD 98 ADULTS / USD 154 WITH WINE PAIRINGS

SCALLOP SASHIMI
crunchy ginger / grated apple / tiny basil

BUTTERNUT SQUASH SOUP
maiitake mushroom / roasted butternut

ORGANIC CHICKEN
poached in lemon yogurt / crunchy skin / savory jus

RACK OF VENISON
grilled and braised endive / sweet potato / black pepper / whiskey

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CHRISTMAS DAY MENU

DECEMBER 25, 2013
12 NOON – LAST SEATING 7PM
USD 90 ADULTS / USD 38 CHILD

CASSIS KIR ROYALE

APPETIZERS
crab cake / chipotle / endive / citrus
mushroom soup / maiitake / parmesan / chive
duck confit / caramelized shallot / sherry jus / celery hearts
french onion tart / 5 different lilies / gruyere fondue
pickled winter beets / ricotta / wasabi / brioche

LIVE CARVING STATION
roasted beef tenderloin
organic turkey
slow roasted berkshire pork loin

TRADITIONAL SIDES SERVED AT THE TABLE
whipped potatoes
creamed pearl onions
butternut squash
mashed local turnips
roasted brussels sprouts

CHEF'S TABLE DESSERT PARLOR
assorted seasonal desserts including a children's dessert table

red velvet cake / caramel and cinnamon cream jar / gingerbread mousse jar / chocolate mint push pop / hazelnut frangipane caramelized pear tart / eggnog profiterole / mandarin orange tapioca pudding / meyer lemon tart / apple cider baba with cinnamon chantilly / vanilla madeline / gingerbread cookies / peppermint ganache pop / mission fig tart / maple cream éclair / penettone / banana peanut butter chocolate tart / raspberry frangipane bar / cinnamon crème brûlée

ASANA