



2016 Christmas Menu

Starters

Apple & Chestnut Soup

Cranberry-Granola, Herbed Cream Cheese

Maple Hazelnut Crusted Crab Cake

Sage & Celery Root Puree, Sorrel Salad

Cherry Plum Bruschetta

Multi Grain Loaf, Pistachio-Cashew Ricotta

Heirloom Carrot Salad

Shaved Carrots, Arugula, Radicchio, Radishes with Yogurt & Coriander Dressing

Entrees

Orange Glazed Ham

Orange-Ginger & Chili Marmalade, Soy & Garlic Charred Hericot Vert, Farro & Mushroom Sautee

Pomegranate Glazed Lamb Shank

Roasted Butternut Squash, Chickpeas, Arugula & Israeli Couscous

Gremolata Rubbed Prime Rib

Garlic Mashed Potatoes, Asparagus, Mushroom Gravy, Horseradish & Mustard Creme

Vegan Tamale

Pumpkin, Peppers & Mushrooms in Red Sauce, Mexican Rice & Black Beans

Desserts

Crème Caramel

Berries & Crème Anglais

Profiteroles

With Butter Pecan Ice Cream & Chocolate Sauce

Mocha Tiramisu

Candy Canes, Vanilla Bean Crème Anglaise

44 per person (children 2-12 half price, separate kids menu also available)