

# Christmas Menu

Four Course Dinner \$75 per Person

## First Course:

### Amuse Bouche

Roasted Sweet Potato, Bourbon Infused Fig,  
Spiced Walnut, Grand Marnier Meringue

## Second Course Choice of:

### Roasted Beet Carpaccio

Savory Goat Cheese Bread Pudding, Arugula,  
Candied Almonds, Truffle Balsamic Drizzle

### Lobster Ravioli

Butternut Squash Purée Sherry Cream,  
Watercress, Crispy Prosciutto

### Wild Mushroom Arancini

Creamed Spinach, Parmesan, Fresh Herbs, Carrot

## Third Course Choice of:

### Roast Prime Rib Au Jus

Baked Potato, Roast Baby Carrots, Horseradish Cream Sauce

### Pistachio Crusted Cod

Wild Rice Pilaf, Red Pepper Coulis, Broccoli Rab, Brown Butter

### Apple Cranberry Stuffed Chicken Breast

Leg Confit, Potato Parsnip Silk, Cider Braised Cipollini Onion, Cranberry Relish

### Stuffed Acorn Squash

Curried Lentil Stew, Carrot Ginger Puree, Apple Chutney, Red Pepper Coulis

## Dessert

Pick from our Assortment of  
Fresh Baked Pies

