Holiday Menu Choices

Soups/Salads

Oyster Chowder, Basil Palmiers
Shaved Brussels Sprouts, Truffle Dressing, Shiitake Toast
Romaine, Roasted Peppers, Polenta Croutons, Ceasar Dressing
Cream of Jerusalem Artichoke Soup, Bacon Phyllo Twists

Second Course

Fresh Linguini, Clams, Mussels, Saffron Sauce Potato Gnocchi, Truffle Cheese Sauce, Portabella Mushroom Duck Leg Confit, Lentils, Celery Root, Leeks, Duck Jus

Entrees

Roast Rack of Pork, Apple Stuffing, Smoked Bacon Jus Herb and Mustard Rubbed Beef Filet, Gouda Mashed Potato Phyllo wrapped Sea Bass, Red Wine Beurre Blanc Chicken Breast, Ham and Gruyere Filling, Wild Rice Medley

Desserts

Yuletide Baked Alaska Trio of Sorbets, Kiwi and Raspberry Syrup Dark Chocolate Ganache Traditional Yule Log, Cherry Jam Filling Selection of Holiday French Macarons and Butter Cookies