



winter holiday

MENU

(Serves 6) Includes Soup, French Rolls and Whipped Virgin Olive Butter. Choice of 1 Entree, 4 Sides and 1 Dessert.
Price Dependent on Entree Selection.

soup

French Onion Soup
with a Gruyere Crouton

entrees

Choice of 1

Roasted Cider-Braised Chicken
with Herb Jus | \$200

Marinated Herbed Tenderloin of Beef
with Chestnut Demi-Glace | \$250

Stuffed Pork Chop
with Cranberries and Braeburn Apples | \$210

Smoked Hot Mustard-Glazed Ham
with Pineapple and Dried Cherries | \$200

Marinated Boneless Leg of Lamb
with Rosemary and Mint | \$210

Ragout of Mushrooms
with Creamy Polenta | \$200

Salmon Wellington
in Puff Pastry | \$210

Roasted Cod
with Herbed-Oil Soaked Artichokes | \$210

Crispy-Skin Black Sea Bass
with Avocado, Tomatillo and Fennel Relish | \$250

sides

Choice of 4

Scalloped Potatoes
with Caramelized Onions and Gruyere

Potato Latkes
with Cranberry Jelly

Butternut Squash Risotto
with Saffron and Parmesan

Pearl Cous Cous
with Lemon and Dates

Brown-Sugar Brussels Sprouts
with Crispy Bacon

Balsamic Green Beans
with Pearl Onions

Roasted Root Vegetables
in a Cider Vinaigrette

Leafy Green Salad
with Pears in a Honey and Extra Virgin Olive Oil Vinaigrette

desserts

Choice of 1 (Serves 10)

Pound Cake
with an Eggnog-and-Cranberry Reduction

Pumpkin Pie Cheesecake Bites

White-Chocolate-and-Cranberry Crème Brûlée
Chocolate Coconut Macarons

hors d'oeuvres

By the Dozen

Smoked Turkey Bacon and Cranberry Beignets | \$15
Butternut Squash Bruschetta with Pomegranate | \$15
Golden-Baked Macaroni and Cheese Bites with Parmesan | \$15
Salt Cod Dip with Flatbread | \$16
Proscuitto, Watercress and Fontina Crostini | \$18

Bacon-Wrapped Chile-Stuffed Fig | \$18
Horseradish Shrimp with Tomato, Extra Virgin Olive Oil and Lemon | \$20
Skewer of Panko-Crusted Roasted Sea Scallops | \$30
Mini Lobster and Lump Crab Rolls on Brioche | \$31