

MERRY CHRISTMAS

amuse

Gougères, Smoked Gouda, Candy Bacon Jam
Caprese, Baby Heirloom Tomato, Bocconcini, Alfalfa Sprout

first course

select one

Kabocha & Chestnut Soup
Lobster & Coconut Bisque
Roasted Beets & Quinoa Salad, Citrus, Dill
Brassica, Pomegranate, Kale, Honey Lemon Vinaigrette
Brussels Sprouts, Apple, Pecorino, Cranberries, Apple Cider Vinaigrette
Farro, Feta, Pomegranate, Kabocha Squash, Crispy Sage, Red Wine Vinaigrette

second course

select one

Kabocha Squash Ravioli, Parmesan Cream, Hazelnut, Sage
Sweet Potato Gnocchi, Sundried Tomato Gremolata, Pomegranate
Slow Cooked Salmon, Charred Lemon & Rosemary Oil
Chicken Roulade with Artichoke & Mushroom
Rosemary Citrus Glazed Ham
Filet with Shallot Butter
Stuffed Rib Roast

sides

select three

Mac & Cheese
Spinach Gratin
Roasted Vegetable Gratin
Rosemary Monkey Bread Stuffing
Whipped Potatoes, Roasted Garlic
Roasted Squash & Fried Brussels Sprouts
Roasted Orange Glazed Carrots with Honey Sesame Vinaigrette

dessert

Eggnog Panna Cotta
ginger cake, candied tangerine, cinnamon chestnut sorbet

Bûche de Noël
chocolate sacher, rum caramel, walnut praline

*Menu is Subject to Change. Dishes May Vary.