

# Christmas 2018

## Beginnings

White Asparagus Bisque  
*toasted cheddar biscuit, crispy leek, chive*

Bison Carpaccio  
*pickled blackberry, rosemary mustard, shaved parmesan, arugula, herbed crostini*

Duck Confit and Foie Gras Potpie  
*wilted spinach, garlic confit, winter squash, soy caramel, puff pastry*

Ricotta Truffle Agnolotti  
*candied pancetta, wild mushroom, broccoli rabe, chili, brown butter*

Citrus Cured Fluke  
*shiso, blood orange, green apple, radish, basil, caviar*

Holiday Country Pork Pate  
*savory spices, toasted brioche, pistachio, port and fig compote*

## Salads

Endive and Watercress  
*radicchio, asian pear, green grape, herbed pecans, stilton blue cheese, champagne vinaigrette*

Baby Beetroot & Goat Cheese  
*cara cara orange, frisee, spiced walnut, picked herbs, rye crisp, cabernet vinegar*

## Entrees

Truffle & Chestnut Stuffed Guinea Hen  
*caramelized cauliflower puree, bacon & brussels sprouts fricassee, natural pan juices, roasted shallot jus*

Pecan Crusted Swordfish  
*braised swiss chard, vanilla butternut squash puree, pecan maple broth*

Grilled Veal Chop "Au Poivre"  
*white cheddar polenta, broccolini, blistered cherry tomato, charred cipollini onion, cognac peppercorn sauce*

Coffee Rubbed Prime New York Strip  
*parsnip horseradish puree, roasted fingerling potato, asparagus, red wine bone marrow butter*

Pan Roasted Arctic Char  
*lobster, manila clam, chorizo, fennel, smoked tomato broth*

Glazed Carrot and Wild Mushroom Tart  
*patty pan squash, hazelnut, sage, caramelized honey*

## Desserts

Salted Caramel Roulade  
*chocolate sponge cake, salted caramel filling, frangelico cream*

Vanilla Bean Crème Brule Tart  
*chocolate crust, candied pecans, macerated cherries*

White Chocolate Cheesecake  
*butter cookie crust, peppermint bark, whipped ganache*

Warm Gingerbread Linzer Torte  
*homemade raspberry preserves, vanilla bean gelato*