

# *Christmas Dinner 2021*

I

## **Crab & Shrimp Bisque**

*braised leeks, sherry wine, heavy cream, old bay*

II

## **Wild Burgundy Escargot Pot Pie**

*chanterelle mushrooms, fennel, spinach, garlic caramel, puff pastry*

## **Beef Carpaccio**

*caramelized onion tart, toasted walnut, arugula, parmesan reggiano, aged balsamic*

## **Lobster Risotto**

*celeriac, crispy chorizo, saffron, smoked paprika cream*

## **Salt Roasted Beets & Burrata**

*cara cara orange, toasted pistachios, pickled shallot, dill croutons*

## **Black Truffle Polenta**

*Two Wash Farms hen egg, asparagus, preserved lemon, pecorino fonduta*

## **Honey Crisp Apple & Pickled Daikon Salad**

*frisee, marcona almonds, manchego, red wine vinaigrette*

III

## **Two Wash Farms Roasted Guinea Hen**

*chestnut stuffing, green beans, mashed potatoes, pearl onions, natural pan jus*

## **Herb & Mustard Crusted Rack of Lamb**

*potato & turnip gratin, braised winter greens, ginger zinfandel sauce*

## **Barolo Braised Beef Cheek**

*candied root vegetables, okinowan sweet potatoes, caramelized brussel sprouts, king crab hollandaise*

## **New England Style Baked Stuffed Cod**

*smoked ham hock chowder, little neck clams, fresh chervil*

## **Roasted Vegetable Wellington**

*gruyere, asparagus, roasted mushrooms, spinach, squash, red pepper coulis*

IV

## **Sticky Toffee Pudding Cake**

*goats milk caramel, medjool dates, candied pecans, crème fraiche gelato*

## **Muddled Wine & Hibiscus-Poached Pears**

*black sesame merengue, mascarpone, toasted pistachio, hibiscus syrup*

## **Verona Chocolate & Salted Caramel Tart**

*caramel cremeux, cracker jack popcorn, banana gelato*

## **Eggnog Cheesecake**

*white chocolate milk crumb, peppermint gelato*