



Holiday Menu

December 24 & 25, 2011

Amuse Bouche

Duck confit "Vol au Vent"

First Course

Coconut shrimp bisque

Second Course

Baby greens with candied walnuts, Laura Chenel goat cheese and dried cherries

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Roasted chestnut risotto with braised greens & a chardonnay reduction

Entrées

Filet mignon of Black Angus with a bacon-herb butter,
truffled potato gratin and a cabernet demi-glace

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Seared Willie Bird turkey tenderloin with apricot-sausage stuffing,
Honeyed yams and ginger-cranberry sauce

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Slipper lobsters with white corn & Yukon potato custard,
Steamed asparagus and sauce Maltese

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Butternut squash ravioli with winter ratatouille

Desserts

Chocolate meringue cake

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Eggnog crème brulee with nutmeg dusted shortbread

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Cranberry-apple crisp with cinnamon gelato

Dinner service: December 24 from 4:30 p.m. to 7:30 p.m. / December 25 from 3 p.m. to 7:30 p.m.

\$49.50 per person - \$25.00 for children twelve and under, exclusive of tax & gratuity

18% Service charge included on parties over 6

Executive chef - Dana Jaffe