



Christmas Eve Dinner 2019

Baked Brie

Phyllo-Wrapped, Pomegranate Seeds, Mixed Greens, Currant Vinaigrette, Crostini

Or

Puree of Winter Squash Soup

Black Truffle Flan and Thyme-Lemon Brown Butter

Pan Seared Hudson Valley Foie Gras (\$15 supplement)

Toasted Brioche, Pears, Tart Cherries, Pistachios

Honey-Molasses Roasted Duroc Ham

Confit Sweet Potato, Braised Greens, Roasted Peppers, Apple Cider Ham Glaze

Or

Grilled Scottish Salmon "Oscar"

Crisp Risotto Cake, Broccolini, Blistered Tomatoes, Shallots, Blue Crab, Hollandaise

Or

1855 Black Angus Beef Prime Rib Roast

Creamy Potato Puree, Hazel Dell Mushrooms, Haricots Verts, Horseradish Au Jus

Warm Flourless Chocolate Torte

Chocolate Ganache, Chocolate Mousse, Eggnog Anglaise, Figs

Or

Holiday Coffee Cake

Poached Apricots, Candied Cranberries, Blood Orange Ice Cream

3 Course Fixed Price \$60

3 Wine Pairings, Additional \$40

Foie Gras Supplement, Additional \$15

a la Carte Menu Also Available

