

Christmas Dinner

Soup Pairing

Chestnut Veloute, Basil Crème
Celery Root, Apple- Truffle Chutney

Salads

Winter Cress, Micro Herb Salad, Atlantic Salmon, Black Bass Carpaccio, Chive Oil

-or-

Endive, Frisee, Red Oak, Seckle Pear, Beet Chips, Sweetgrass Chevre Vinaigrette

Entrée

Bay Scallop, Organic Winter Squash, Gnocchi, Tarragon Essence

-or-

Pan Seared Duck Breast, Pine Nut Wild Rice Pilaf, Braised Cabbage, Syrah- Red Currant
Reduction

-or-

Bacon Wrapped Eden Farms Pork Loin, Crispy Belly, Parsnip Puree, Kale, Sorghum Glaze

Sweet Winter Wonderland

Lavender Bread Pudding, Ginger Ice Cream, Ginger Snaps

Baby Apple Brulee

Chocolate Praline Terrine

Chestnut Millefeuille

\$55 per person