

Christmas Eve Menu 2011

Available A La Carte or Try all 3 Courses for \$50.00 Per Person plus tax & gratuity (includes A Glass of Champagne or a Spiced Wine Spritzer")

STARTERS:

VELVETY CORN SOUP \$8

WITH HOUSE FOCCACIA CROUTONS & BASIL OIL

PEAR & GOAT CHEESE SALAD \$9

MIXED GREENS SALAD WITH PEARS, CANDIED HAZELNUTS, GOAT CHEESE & A SPICED ORANGE & HONEY VINAIGRETTE

BUTTERNUT SQUASH GNOCCHI \$11

PAN SEARED BUTTERNUT SQUASH GNOCCHI TOSSED TOASTED PINE NUTS & TOMATOES TOSSED IN A CINNAMON, SAGE BROWN BUTTER & FRIED SPINACH

DUCK FRITES \$13

CRISPY SWEET POTATO FRIES TOSSED WITH SAVORY DUCK CONFIT, FRESH HERBS & BRIE FONDUE FINISHED WITH TRUFFLE OIL

PANKO CRUSTED JUMBO LUMP CRAB CAKE \$13

SAUTÉED LUMP CRAB CAKES WITH RASPBERRY ARUGULA & SAUCE BÉARNAISE

BRONZED DIVER SCALLOPS \$14

SEARED SCALLOPS SERVED OVER CREAMY BOURSIN GRITS TOPPED WITH A PORT WINE BRAISED BERMUDA ONION CONFIT

ENTREES

RATATOUILLE STUFFED ACORN SQUASH \$23

OVEN ROASTED WINTER ACORN SQUASH FILLED WITH A CLASSIC RATATOUILLE OF CHARRED TOMATOES, ZUCCHINI, SQUASH & SPINACH WITH A FRESH HERB GRATIN

OVEN ROASTED CORNISH HEN \$24

SERVED WITH A CHORIZO, APPLE & RED CURRANT CORNBREAD STUFFING, CANDIED YAM SOUFFLE & LEMON, THYME JUS

SEARED PORK TENDERLOIN \$25

TOPPED WITH A MISSION FIG, CARAMELIZED ONION COMPOTE WITH CRUMBLER HERB GOAT CHEESE SERVED OVER SWEET POTATO DAUPHINOISE & PORT WINE DEMI GLACE

HERB SEARED GROUPEL \$29

TOPPED WITH A ROASTED TOMATO & SHALLOT COMPOTE SERVED OVER A CREAMY ASIAGO & BUTTERNUT SQUASH RISOTTO FINISHED WITH CHAMPAGNE LEEK CREAM

CHAR GRILLED FILET MIGNON \$32

SERVED OVER A ROASTED GARLIC & BOURSIN WHIPPED POTATOES TOPPED WITH A PORT WINE FONDANT & FINISHED WITH A CARAMELIZED ONION DEMI GLACE

DESSERT \$8

DOROTHY'S CHERRY COBBLER TOPPED WITH FRESH VANILLA BEAN CHANTILLY CREAM

CHRISTMAS CHOCOLATE MOUSSE MARTINI TOPPED WITH MARSHMALLOW BRULEE & CRUSHED CANDY CANE

WHITE CHOCOLATE CHUNK BANANA BREAD PUDDING WITH A BANANA & CHOCOLATE SWIRL GELATO