

CHRISTMAS 2011

APPETIZERS

seared bay scallop butternut squash, puffed wild rice, chard, merlot emulsion	15
chestnut soup foie gras torn croutons	11
shortrib galette celeriac puree, braised celery, horseradish jus	14
lobster pot pie truffle gougere	18
baby beets scarlet quinoa, pumpkin seeds, truffle tremor goat cheese, balsamic reduction	14
belgian endive and organic watercress fuji apples, candied walnuts, crumbled blue cheese	13

ENTRÉE

half roasted chicken foie gras stuffing, root vegetables	26
salmon "osso bucco" celeriac puree, toasted hazelnuts, black trumpet mushrooms, brussels sprouts	32
beef tenderloin oyster cornbread stuffing, creamed chard	42
roasted duck breast all spice gastrique, steamed chinese buns, roasted carrots, haricots verts	29
new zealand rack of lamb merguez sausage, caramelized onions, tuscan kale, harissa roasted carrots	44
seared seabass asparagus, lobster mushrooms, lemon scented potatoes, champagne beurre blanc	33
market flight of vegetables chef's selection	24

SIDES

roasted root vegetables
creamed spinach
cauliflower parmesan gratin
olive oil crushed potato
truffle macaroni and cheese gratin

8

DESSERT

chocolat buche de noel | fresh whipped cream
pannetone bread pudding | spiced crème anglaise
peppermint panna cotta | winter berries

9

selection of homemade sorbets and ice cream

11

holiday junk food | old favorites all grown up

25

offered: december twenty-fourth 6pm-11pm & december twenty-fifth 6pm-11pm