



Christmas 2016
12.25.2016/ 2PM to 8:30PM

Salads

| Bacon Lardon | Fines Herbes | Mustard Vinaigrette
Gathered Greens

Hearts of Romaine with Garlic Croutons, Shaved Parmesan and Creamy Romano Dressing

Baby Arugula, Gorgonzola Cheese, Roasted Quince

Charcuterie

Cured Meats | Artisanal Cheeses | Local Honey | Housemade Preserves | Pickled Vegetables

Knife and Board

Beef Striploin

Sauce Bordelaise | Cranberry-Horseradish Cream | Sauce Bearnaise

Roasted Goose

Natural Jus | Blood Orange Gastrique | Apple Compote

Heritage Farm's Maple Ham

Bourbon Jus

Whole Side Scottish Salmon

Burnt Citrus Red Wine Sauce | Cucumber-Dill Crème Fraiche

Fork and Spoon

Glazed Carrots | Spiced Currants

Traditional Potato Puree

Sweet Sausage-Cranberry Stuffing

Butternut Squash | Candied Pecans | Sage | Brown Butter

Braised Red Cabbage

On Ice

Key West Pink Shrimp, Tuna Parfait with Sea Vegetable Salad

Snow Crab Claws

Lemon | Roasted Yellow Tomato Cocktail Sauce

Afters

Chocolate Roulade

Figgy Pudding

Pumpkin Pie

Gingerbread Bread Pudding

Apple Pie

Adults - \$89

Chicken Tenders with Sweet and Sour Sauce

Macaroni and Cheese

Beef tacos

Key Lime Slaw

Children - \$25