



# 2016 Christmas Menu

## Starters

### **Apple & Chestnut Soup**

Cranberry-Granola, Herbed Cream Cheese

### **Maple Hazelnut Crusted Crab Cake**

Sage & Celery Root Puree, Sorrel Salad

### **Cherry Plum Bruschetta**

Multi Grain Loaf, Pistachio-Cashew Ricotta

### **Heirloom Carrot Salad**

Shaved Carrots, Arugula, Radicchio, Radishes with Yogurt & Coriander Dressing

## Entrees

### **Orange Glazed Ham**

Orange-Ginger & Chili Marmalade, Soy & Garlic Charred Hericot Vert, Farro & Mushroom Sautee

### **Pomegranate Glazed Lamb Shank**

Roasted Butternut Squash, Chickpeas, Arugula & Israeli Couscous

### **Gremolata Rubbed Prime Rib**

Garlic Mashed Potatoes, Asparagus, Mushroom Gravy, Horseradish & Mustard Creme

### **Vegan Tamale**

Pumpkin, Peppers & Mushrooms in Red Sauce, Mexican Rice & Black Beans

## Desserts

### **Crème Caramel**

Berries & Crème Anglais

### **Profiteroles**

With Butter Pecan Ice Cream & Chocolate Sauce

### **Mocha Tiramisu**

Candy Canes, Vanilla Bean Crème Anglaise

44 per person (children 2-12 half price, separate kids menu also available)