



2021 Christmas Menu

Starters

Italian Wedding Soup

Cannellini Beans, Curly Kale, Confit Duck Leg, Gougères

Fried Artichoke Hearts

Goat Cheese, Roasted Garlic, Fresh Herb, Crispy Shallots, Arugula–Radicchio Salad

Port Poached Pear Salad

Winter Greens, Sprouts, Toasted Hazelnuts, Cornbread Croutons, Champagne-Thyme Vinaigrette

Bitter Sweet Christmas Salad

Winter Greens, Watermelon Radish, Hemp Seeds, Goat Gouda, Golden Beets, Orange, Pomegranate Seeds, Fermented Honey Vinaigrette

Entrees

Roasted Prime Rib

Bone Marrow Polenta, Roasted Brussels Sprouts, Citrus Blue Cheese Butter, Pomegranate Reduction

Grilled Wahoo

Oat Grouts Jambalaya, Andouille Sausage, Collard Greens, Green Onion

Smoke Duck a l'Orange

Toasted Almonds, Haricot Verts, Cauliflower Puree, Burnt Orange Emulsion

Chili Relleno Tamale

Black Mole Sauce, Roasted Peppers, Feta Cheese, Roasted Corn & Black Bean Salad, Avocado Crème

Desserts

Peppermint Yule Log

Vanilla Chiffon Cake, Black Walnut Buttercream, Peppermint Crème, Toasted Walnuts

Eggnog Crème Brûlée

Brandy Caramel, Vanilla,

Chocolate Whoopie Pie

Ginger Bread Crumble, Sweet Marshmallow Crème

Whoville “Cheeze” Cake

Pistachio-Date Crust, Strawberry & Peppermint Cashew Filling, Toasted Pistachio, Strawberry Emulsion

50 per person (30 children 5-12, separate kids menu also available)