

MERRY CHRISTMAS

\$125 per person

Dinner

Amuse Bouche

Appetizers

Lobster Bisque

butter poached lobster, chive oil, truffle cream

Bitter Greens Salad

endive, radicchio, frisee, citrus vinaigrette, toasted walnuts, fine herbs, maple tuille

Baked Local Brie

phyllo dough, cranberry compote, candied citrus zest, walnut butter, crostini

Sorbet Intermezzo

Mains

Northeast Family Farms Prime Rib

root vegetable hash, grilled asparagus, red wine jus

Seared Faroe Island Salmon

cauliflower "risotto", Oscetra caviar, picked herbs, coal roasted carrots, lemon thyme vinaigrette

Christmas Goose

roasted brussels sprouts, pancetta, butternut puree, braised cabbage, pomme puree, currant jus

Desserts

Fruit Trifle

seasonal fruits, anglaise, chantilly cream, lady fingers

Chestnut Mont Blanc

chestnut mousse, whipped cream, vanilla meringue

Chocolate Raspberry Yule Log

chocolate cake, raspberry mousse, honeycomb candy, raspberry coulis