CHRISTMAS MENU 2012

FRIDAY DECEMBER 21 – MONDAY DECEMBER 24
5:30-CLOSE

STARTERS

SPLIT PEA SOUP
SMOKED HAM HOCK

BUTTERNUT SQUASH RAVIOLI
BROWN BUTTER, SAGE, CANDIED PECANS

CONFIT DUCK LEG SALAD
BULGUR WHEAT, FRISEE, GOLDEN RAISINS, WHITE BALSAMIC VINAIGRETTE

ENTREES

PRIME RIB OF PORK
BRUSSELS HASH, BACON, APPLE CHUTNEY, CIDER JUS

BRAISED LAMB SHANK
FORK SMASHED YUKON GOLD, HEIRLOOM CARROTS, CONFIT SHALLOT, MINT SAUCE

LOCH DUARTE SALMON
CELERY ROOT PUREE, BRAISED FENNEL, PICKLED CELERY, SOFT HERBS

BAKED GNOCCHI
BURRATA, ARUGULA, TOMATO, BASIL PESTO

DESSERTS

PUMPKIN BROWN BUTTER CAKE
PECAN PEPITA CRUNCH, CARAMEL SAUCE

PEANUT BUTTER CAKE
CHOCOLATE BRIOCHE BREAD PUDDING, PEANUT BUTTER ICE CREAM

ROASTED PEAR TART
SAGE ICE CREAM, BOURBON CARAMEL

45 PER PERSON
18 BEER PAIRING
25 WINE PAIRING