



CHRISTMAS EVE

PRE FIXE MENU 70 PER PERSON

FIRST COURSE

CRANBERRY AND MESCLUN SALAD

DRIED CRANBERRIES, VERMONT DANDY CHEESE
TARRAGON CRÈME FRAICHE DRESSING
MESCLUN GREENS

OR

FRENCH ONION SOUP

TOMA CELENA CROSTINI

SECOND COURSE

BRAISED RABBIT RAGU

HAND CUT PAPPARDELLE, SPINACH
CREMINI, SHIITAKE AND OYSTER MUSHROOMS
FRESH CREAM, TARRAGON

CHERRY AND SOURDOUGH PORK ROULADE

THYME AND SAGE SPAETZLE
SAUTÉED ESCAROLE, CIPOLLINI ONION
ROASTED PORK JUS

PAN ROASTED ORGANIC SALMON

DILL FINGERLING POTATOES
SAUTÉED BABY BOK CHOY

RED WINE BRAISED SHORT RIB

LEEK AND MUSHROOM BREAD PUDDING
SAUTÉED BLACK KALE, CARAMELIZED ONION

MUSHROOM AND PARSNIP RISOTTO

CREMINI, SHIITAKE AND OYSTER MUSHROOMS
COACH FARMS AGED GOATS CHEESE
WILTED ARUGULA

THIRD COURSE

PANNETONE 'FRENCH TOAST'

CREME ANGLAISE, MAPLE ICE CREAM

'COOKIES AND MILK'

ASSORTED COOKIES AND CHOCOLATE MILK

ICE CREAM OR SORBET

ASSORTED COOKIES