



Christmas Dinner 2009

STARTERS

Wild Mushroom Bisque
With port and winter herbs

Smoked Salmon Beignet
Sorrel Sioli

Endive and Frisee Salad
With toasted walnuts, blue cheese crumbles and a pear vinaigrette

ENTREES

Roasted Winter Vegetable Gratin
Brussel sprouts, carrots, cauliflower and butternut squash baked with parmesan cheese, herbs and roasted garlic. Topped with a poached local farm egg upon request.

Roast Turkey with Sage and Citrus
An all natural bone-in breast roasted with garden sage and finished with a citrus accented pan sauce and toasted pecans

Pistachio Crusted Striped Bass
A boneless filet, pan roasted, served with a reduced-fat lime hollandaise and wine poached cranberries

Juniper Crusted Strip Loin Roast
Boneless local grass-fed beef finished with a red wine pan reduction sauce and buttermilk, roasted garlic mashed potatoes

DESSERT DU JOUR