

The Esmeralda Inn & Restaurant

Christmas Banquet Menu

Appetizers:

English cucumber w/crab salad, avocado sriracha pearls
Roquefort gougeires with ham salad & dijon pickle relish
Roasted turkey and apple stuffed cabbage, port wine jus
Spanakopita of duck confit and wild mushroom with spicy orange sauce
Goat cheese & butternut squash ravioli with sage butter sauce
Pecan-cruste chicken tenders w/dried cherry reduction
Shrimp & grits spring roll with comeback sauce

Entrees:

Pan-seared salmon served with chive cream sauce
Honey & cinnamon-roasted ham
Roast ballotine of chicken filled with sage & onion stuffing and cranberry jus
Coffee-rubbed sirloin with horseradish cream and red wine jus
Roast rack of lamb

Sides:

smashed potatoes with scallions, butter-roasted carrots, sweet potato mash, braised cabbage with bacon, panache of root vegetables, fondant potatoes, green beans, Yukon gold mashed potatoes, dijon-braised cauliflower

Menu option #1: Choose 1 appetizer; 1 entrée; 2 sides. - \$35/pp

Menu option #2: Choose 2 appetizers; 1 entrée; 3 sides. - \$48/pp

Menu option #3: Choose 3 appetizers; 2 entrees; 3 sides. - \$60/pp

All options come with house salad and assorted dressings, plus chef's seasonal dessert selection.

Served buffet style; for plated option, add \$10 /pp