



# THE CHESTNUT INN

## CANDLELIGHT CHRISTMAS

### PASSED APPETIZERS & PUNCH

#### TRUFFLED DEVILED EGGS

Classic deviled eggs with a hint of truffle oil.

#### BAKED BRIE BITES WITH CRANBERRY SAUCE

Small pieces of Brie cheese wrapped in puff pastry, baked until golden, and topped with a dollop of cranberry sauce.

### FIRST COURSE (CHOOSE ONE)

#### CLASSIC SPINACH AND OYSTER BISQUE

Rich and creamy bisque with spinach and fresh oysters, garnished with a drizzle of cognac and chives.

#### WINTER GREENS SALAD

Mixed greens with roasted beets, candied pecans, goat cheese, and a balsamic reduction.

### SECOND COURSE (CHOOSE ONE)

#### FOIE GRAS TORCHON

Served with toasted brioche, fig jam, and a balsamic glaze. (+10 supplement)

#### SEARED SCALLOPS

Seared scallops with cauliflower purée and a caper brown butter sauce.

#### FRENCH ONION SHOOTERS

Classic onion soup in small shooter glasses, topped with gruyere and a crouton.

### INTERMEZZO

#### LEMON SORBET

and bubbly.

### MAIN COURSE (CHOOSE ONE)

#### BEEF WELLINGTON

Tender beef fillet wrapped in puff pastry with mushroom duxelles and prosciutto, served with a red wine demi-glace.

#### ROASTED CHICKEN BREAST

Served with a cherry-port sauce, sautéed spinach, and wild rice pilaf.

#### HERB-CRUSTED RACK OF LAMB

With a rosemary-mint sauce, served with roasted root vegetables and garlic mashed potatoes.

#### CAULIFLOWER GRATIN

Whole roasted cauliflower topped with breadcrumbs and romesco Sauce.

### DESSERT (CHOOSE ONE)

#### BÛCHE DE NOËL

Classic yule log with chocolate sponge cake and mocha buttercream.

#### CRÈME BRÛLÉE

Vanilla custard with a caramelized sugar top, served with fresh berries

### CHEESE COURSE

SELECTION OF ARTISANAL CHEESES WITH  
CRACKERS, DRIED FRUITS, AND HONEY



\*\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness. Especially If You Have Certain Medical Conditions.

