

CANDLELIGHT CHRISTMAS DINNER

DECEMBER 6TH, 7TH, AND 8TH 2024

\$125 PER PERSON PRIX FIX

GATHERING HORS D'OEUVRES

CALKINS CREAMERY CHEESE BOARD WITH ACCOUTREMENTS

BLOOMING GROVE SMOKED TROUT MOUSSE ON CUCUMBER WITH CAPERS, RED ONIONS

BEEF TARTARE ON THICK CUT POTATO CHIP

BACON WRAPPED ALPINE HAUS LIL SMOKEY

STUFFED MOUNTAIN VIEW FARM MUSHROOM WITH MASCARPONE AND BASIL

ENDIVE AND CITRUS WITH GOAT CHEESE & MIXED WINTER CITRUS

MULLED WINE

SYLLABUB

SLEIGH RIDE PUNCH

APPETIZERS

CHOOSE ONE

CITRUS AND BEET SALAD

ENDIVE CRISPY BULGUR WHEAT RED WINE AND ROSEMARY VINAIGRETTE

VEAL ROLLATINI

MOUNTAIN VIEW FARM MUSHROOM CREAM SAUCE CELERIAC MEYER LEMON

CRISPY BRUSSELS SPROUTS

WARM BLEU CHEESE BACON RED WINE ONION

CLASSIC SPINACH AND OYSTER BISQUE

SWEET POTATO AND CRAB

NDUJA MAYONNAISE GREEN PEPPERCORN ENDIVE

ENTREES

CHOOSE ONE

FAROE ISLAND SALMON

BRAISED CABBAGE CELERIAC AJO BLANCO

CLASSIC VEGETABLE LASAGNA

MUSHROOM BOLOGNESE RICOTTA

BRAISED SHORT RIB

MUSHROOM RISOTTO PICKLED CARROT

CHICKEN AND DUMPLINGS

CRISPY CHICKEN SKIN BLACK PEPPER SOUR CREAM

PASTA NERO

CLAMS MUSSELS SPICY TOMATO PASSATA ORANGE BREAD CRUMB

PORK MEDALLION FLORENTINE

CRISPY RICE CROQUETTE

PRIME RIB

CABBAGE POTATO

DESSERTS

CHOOSE ONE

CHEF'S SELECTION OF SEASONAL DESSERTS

