

Dinner Menu 3

DUCK FOIE GRAS TERRINE

Brioche toast, Mango Chutney, Passion Fruit Orange Drizzle, Fig Port Wine Sauce
or

BRAISED "DRUNKEN WHITE WINE" VEAL
with Saffron Risotto

or

TUNA TARTARE

Marinated Sashimi Salmon, Mixed Green Avocado, Ginger Carrot Orange Sauce

OX TAIL CONSOMMÉ SOUP

Julienne Vegetable, Ox Tail

or

HOMEMADE LOBSTER RAVIOLI

Saffron Cream Sauce

MIXED GREEN SALAD

Brown Butter Pumpkin, Pine Nuts, Goat Cheese and Sage

ROASTED ENGLISH-CUT PRIME RIB

Caramelized Onions, Wild Mushrooms, Yorkshire Pudding, Red Wine Sauce

or

PAN SEARED ROCK FISH

Slow Roasted Herbed Cherry Tomatoes, Light Pouilly Fuisse Cream Sauce

or

PORK CHOP MOSTARDA

Grilled Apple, Gravy

SERVED WITH GARDEN VEGETABLE, CARAMELIZED FENNEL MASHED POTATOES

WARM CHRISTMAS PUDDING

with Brandy Vanilla Sauce

or

HAZELNUT, CARAMEL AND SESAME MOUSSE CAKE

with Gianduia Gelato

or

TIRAMISU

Kahlua Cream Sauce

or

PISTACHIO PEAR ALMOND CAKE

Vanilla Ice Cream, with Mixed Berry Coulis

PETIT FOURS

COFFEE OR TEA

\$150.75 plus gratuities

Stuffed Vermont Turkey Breast Sausage, Honey Glazed Virginia Ham

Fresh Cranberry, Cassava Pie, Jus is available on pre-request