

SHOWCASE

4-COURSE CHRISTMAS MENU DECEMBER 25, 2008

chestnut tart

puff pastry, sweet-roasted chestnuts

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smoked squash soup

pumpkin seed gougere

or-

roasted beet salad

candy cane beets, goat cheese, honey-balsamic dressing

or-

seared scallops

cannellini bean purée, crumbled prosciutto

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traditional turkey

gravy, sausage and sage stuffing, green beans, almond butter

or-

beef wellington

brioche wrapped tenderloin, caramelized cipolini onion, mushroom purée

or-

artic char

swiss chard, buttered carrots, capellini, vanilla-orange glaze

or-

braised pork shoulder

four bean ragout, spiced apple pilaf

or-

butternut squash gnocchi

wild mushrooms, artichokes, pine nuts, roasted tomato

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sticky mandarin pudding

candied mandarin pieces, chocolate sauce

or-

cranberry crunch

apple compote, praline, chocolate mousse

or-

eggnog crème brûlée

shortbread shards, gooseberries

55 per person

Accepting reservation from 5:00 pm – 10:00 pm