



2013 Holiday Menu

— PASSED APPETIZERS —

MINI BEEF WELLINGTON

BRIE EN CROUTE

with Cranberry Chutney

CROQUE MONSIEUR

with Turkey, Brie and Cranberry

HOBBS BACON WRAPPED DIVER SCALLOP

BURRATA AND TRUFFLE HONEY

on Walnut Toast

— SALADS —

ORGANIC BABY SPINACH & FRISEE SALAD

with Roasted Beets, Candied Pistachios, Goat Cheese,
Shallot Vinaigrette with a Balsamic Reduction

WINTER CHICKORY & CITRUS SALAD

with Bleu Cheese, Candied Pecans, Meyer Lemon Vinaigrette

— ENTRÉES —

OVEN ROASTED CHICKEN BREAST

with Honeyed Garnet Yams, Pomegranate Reduction
and Caramelized Brussel Sprout Leaves

SEARED USDA PRIME FILET (6 OZ)

with Butternut Squash Sauce, Olive Oil & Herb
Crushed Fingerlings, Braising Greens

— DESSERTS —

APPLE GALLETTE

PUMPKIN CHEESECAKE

with Toffee Pecans