



Holiday Luncheon Menu

Wednesday, December 13th through Friday, December 22nd

First Course

Black Truffle Risotto with Mushroom & Scallion
King Salmon Carpaccio with Crushed Hazelnuts & Pickled Shallots
Butternut Squash Bisque with Toasted Pumpkin Seeds
Salad of Golden Beets with Mesclun and Goat Cheese
Coconut Shrimp with Dijon Mustard Sauce



Main Course

Mediterranean Bronzino Filet with Lemon & Capers, Snow Peas & Potato Puree
Roasted Berkshire Pork Loin with Apple Fritter & Calvados
Garganelli Pasta with Shrimp & Tarragon with Champagne Sauce
Classic Duck Confit with Fregola Sarda & Mostarda
Yuzu & Chili Glazed King Salmon Ragout of Orzo & Broccoli Rabe



Dessert Course

Warm Christmas Yule Log with Melting Chocolate Ganache
“Classic” Crème Brulee
Belgian Chocolate Dome Soft Caramel Center with Crème Anglaise
Lemon Sabayon Tart Shortbread Crust & Strawberries

\$45.00 per person

(Beverages, Tax & Gratuity are NOT included)