



Christmas Banquet 2017

(Monday, Christmas Day Noon-7PM)

Baklava Baked Brie

Phyllo Wrapped Brie with Pistachios and Orange Cardamom Honey

Southwestern Crab Cakes

With Spicy Remoulade and Avocado Tomatillo Sauces

Champagne Vinaigrette Salad

With Candied Pecans, Goat Cheese, Mandarin Oranges and Avocado

Duck Confit Salad

Organic Baby Spinach Tossed with Pancetta Vinaigrette, Oven Roasted Tomatoes
Grilled Fennel and Shaved Aged Manchego

Roasted Beets Served on a Bed of Baby Arugula

With Candied Walnuts and Maytag Blue Cheese

Shrimp Bisque

With Rosemary Crème Fraiche and Toasted Pepitas

Herb Encrusted Carved Prime Rib

With Smoked Gouda Mashed Potatoes and Bordelaise Sauce

Roasted Cider Brined Natural 'Red Bird Farm' Turkey

With Green Chili, Apple and Home Made Chorizo Stuffing

Apricot Preserve and Clove Rubbed Ham

Baby Green Beans Amondine

Salmon Encrusted with Stone-Ground Mustard and Pistachios

With Sweet Potato and Apple Au Gratin Potatoes

Desserts

Coffee Mocha Chocolate Mousse

Pumpkin Raisin Bread Pudding

With Kahlua Sauce and Candied Walnuts

Homemade Apple Sun-Dried Cranberry Pie with Pecan Streusel Topping

Flour-less Chocolate Torte with Raspberry Coulis

(\$42.50 Per Person)

(\$14.50 Kids under 10)