

# **CHRISTMAS EVE DINNER**

**SUNDAY - 12/24/17**

## **Appetizers**

**Lamb en Bouche** – braised lamb, shallot, chardonnay jus,  
**House Smoked Salmon Mousse** – caper, red onion, crème fraiche  
**Currant Pancetta Rangoon** - cream cheese, caramelized shallot, sweet chile

## **Salad**

**Country** – field greens, cranberries, toasted walnuts, asiago cheese  
honey balsamic vinaigrette

## **Sides**

**Roasted Brussels Sprouts** – caramelized onion & bacon  
**Sweet Chile Glazed Carrots** – orange & brown sugar  
**Winter Squash Risotto** – grilled asparagus, mascarpone, peas  
**Sweet Potato Gratin** – chipotle, cream, butter, onion

## **Entrée**

**Herb Crusted Pork Loin** – coriander, thyme, mushroom bordelaise  
**Shiitake Chicken** – shiitake beurre blanc , chiffonade of lemon kale  
**Beef Bourguignon** – cabernet reduction, house made bacon

## **Dessert**

**Goey Butter Cake Bread Pudding** – toasted almond, bing cherry,  
chantilly cream  
**Ginger Beignets** – pomegranate crème anglaise, espresso cinnamon dust  
**Cranberry Apple Crêpe** – pistachio ice cream, burnt orange caramel

*Complimentary "Spiked" Egg Nog, Coffee, Ice Tea and Water Included*