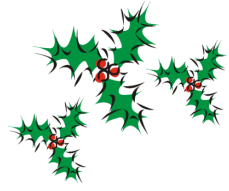


Merry Christmas



Appetizers

Pears and Prosciutto

Caramelized Pears, Prosciutto, Arugula, Blue Cheese

Cranberry Orange Cornbread Basket

Homemade Cornbread, Assorted Spreads

Holiday Apple Salad

Mixed Greens, Fuji Apples, Dried Cranberries, Warm Goat Cheese and Balsamic Vinaigrette

Entrees

Slow-Roasted, Hand-Carved Turkey with Stuffing

Giblet Gravy, Anise-Scented Cranberry Chutney, Green Beans Almandine, Mashed Potato

House-Smoked, Glazed Ham with Dried Apricot

Dijon-Pineapple Sauce, Mixed Vegetable Casserole, Homemade Cornbread

Moroccan Braised Lamb Osso Bucco

Port Reduction, Creamy Polenta, Tricolored Carrots

Pan Roasted Local Duck Breast with Pomegranate

Quinoa Pilaf, Winter Squash, Mushrooms

Pan-Seared Halibut

Truffle Risotto, Asparagus, Lemon Beurre Blanc

Grilled Vegetables Stack

Portobello Mushrooms, Squash, Zucchini, Tomatoes, Red Onions, Bell Pepper,

Balsamic Reduction, Goat Milk Feta Cheese

Dessert

Pumpkin Cheesecake

Pecan Pie

Belgian Chocolate Mousse Cake



\$45 per person, tax and gratuity not included