

MENUS

Holiday



Served your way.

FEAST

Holiday

Menu 1 - Thanksgiving Celebration

Mixed greens, candied walnut, gorgonzola cheese,
cranberry vinaigrette
Herb crusted prime rib on the bone, beef au jus
Mesquite roasted turkey, ginger and cranberry marmalade

Buttermilk and chive mashed potato
Hardwood baked yam
Green beans, toasted hazelnut
Fresh sage and onion dressing

Maple crusted mascarpone cheesecake

Menu 2 - Rosh Hashanah

Phyllo purse, basil, zucchini and pine nut
Vidalia onion fritter, tamarind dipping sauce

Matzo ball soup
Smoked whitefish terrine, lemon horseradish sauce

Braised beef brisket, rose and saffron scented jus de veau
Roasted Poussin, pomegranate glaze

Potato kugel
Honey ginger glazed carrot

Vanilla poached pear, raspberry coulis

Menu 3 - New Year's Celebration

Brie en croute, caramelized pear, fresh berry compote
Mini yorkshire pudding, tenderloin of beef, horseradish
crème fraîche
Dungeness crab cake, coconut dipping sauce
Saffron blini, crème fraîche, queen's reserve sturgeon
caviar

Caraway scented muscovy duck, caramelized pistachio
and cranberry
Grass-fed beef tenderloin roast, merlot and balsamic
melted shallot

Clove & orange scented wild rice
Braised leek & cauliflower gratin
Swiss chard greens, pickled chard stalks and farmers
cheese

Spiced ginger cake, vanilla pomegranate glaze

Menu 4 - Halloween Party

Baby back ribs, spicy, bloody bbq sauce
Smoked pigs in a blanket, homemade honey mustard and
homemade catsup
Grilled cheese finger sandwich, smokey tomato soup

Roasted japanese pumpkin, spinach leaves, feta
Beluga lentil, kale and blood oranges

Devils red velvet cupcakes
Toffee and salted almond apples
Burnt pumpkin brûlée