

HOLIDAY MENU

HORS'D'OEUVRES

GOAT CHEESE TART
cranberry spiced jam

SOUPS

LOBSTER BISQUE SOUP (1 pt)
lobster meat

SALADS

RED ENDIVE SALAD
forelle pears, candied pecan, shropshire blue, sherry wine vinaigrette

FOIE GRAS TORCHON
spiced cranberry & orange gastrique, brioche

BURRATA SALAD
apple jam, micro flowers, balsamic

PASTA

LOSTER RAVIOLI GIGANTE
fennel, tarragon, lobster emulsion

BRAISED RED WINE DUCK & OLIVE TAPENADE
mafaldine pasta, cherry tomato, parsley & basil

MAIN COURSE

ROASTED DUCK BREAST A L'ORANGE
kumquat marmalade jus, braised endive, potato pave

FIVE SPICED BRAISED SHORTRIBS
brussel sprout, parsnip puree, parsley salad

MAIN COURSE CONT.

BLACK SEA BASS
lemongrass saffron bouillon, shaved fennel, meyer lemon, fingerling potatoes

BREAD

HOLIDAY BRIOCHE ROLLS
rosemary, maldon salt

DESSERTS

STICKY TOFFEE DATE PUDDING
pecan, poached pears

APPLE PIE
vanilla ice cream

POACHED FORELLE PEARS
milk chocolate sauce, hazelnut brittle

HOLIDAY COOKIE BOX
assorted cookies