



Weekend of December 27th, 2018

First Course:

Roasted Cauliflower Soup, English Cheddar Cookie, Roasted Pumpkin Seeds

or

Organic Hydroponic Mixed Greens, Blue Stilton, Candied Walnuts, Cranberries, Granny Smith Apples,
Breakfast Radish

Second Course:

Torched St. Andre Brie, Cranberry Mostarda, Olive Tapenade, House Made Pickles,
Sunflower Seed Crostini

or

House Smoked Trout Cake, Watercress and Turnip Ceviche Salad, Citrus Aioli

or

Venison Carpaccio, Sauce Cumberland, Boiled Egg, Pickled Mustard Seed, Oranges, Capers

Main Course:

Grilled Angus Beef Tenderloin, Potato Gratin, English Pea Purée, Caramelized Shallot, Brussels Sprouts,
Tarragon Carrots

We suggest Ondarre Rioja Reserve, (SP) 2014 \$15/\$52

or

Pan Seared Tasmanian Salmon, Parsnip Purée, Roasted Fingerling Potatoes, Ginger Braised Cabbage,
Winter Citrus Aioli

We suggest Emmolo Sauvignon Blanc, Napa Valley, CA \$13/\$46

or

Grilled Berkshire Pork Tenderloin, English Pea Purée, Potato Gratin, Brussels Sprouts, Caramelized Shallot,
Tarragon Carrots, Pickled Mustard Seeds

We suggest Trefethen Double T Cabernet Blend, Napa, CA 2014 \$15/\$52

or

Roasted Duck Confit, Crumpet, Parsnip Purée, Brussels Sprouts, Carrots, Cranberry Chutney

We suggest Gougenheim Malbec, Argentina 2014 \$9/\$32

Dessert:

Coup Orchard, Vanilla Ice Cream, Brûléed Apple, Candied Walnuts,
Baked Meringue, Whipped Cream

or

Apple Butter Crème Brûlée, Pecan Almond Biscotti, Whipped Cream

or

Gingerbread Tiramisu