

Christmas Day 2011

Seating 12:30PM through 9:00PM

Crisp Garden Fresh Relishes

Served with a gorgonzola dip.

Poached Atlantic Salmon

Served chilled with a creamy dill sauce.

Cream of Asparagus Soup

Au Chantilly.

Assorted Field Greens

With a hard cider vinaigrette, dried cranberries
and toasted sunflower seeds.

Mango Sorbet

Choice of:

Roasted Long Island Duck Breast

Served with a port wine & currant reduction, an apple cranberry & chestnut chutney and wild rice.

Pan Seared Wisconsin Veal Chop "Forrestierre"

With wild mushrooms, a creamy Cognac sauce and house made spaetzle.

Fresh Gulf Snapper "Orleans"

With crawfish, onion and a Cardinale sauce.

Steak "Diane"

New York Strip of Angus Beef with a mushroom bordelaise and stuffed Yukon gold potatoes.

Sugar Cured Baked Virginia Ham

Served with a dijon pineapple & mango relish and mashed sweet potatoes.

Desserts:

Peppermint Cheesecake

Chocolate Mousse Martini

With a fresh fruit confetti and Melba sauce.

Apple Strudel "mit Schlag"

Traditional Bread Pudding

With a decadent bourbon sauce.

\$29.50 \$15.00 Children under 10

A 15% gratuity and 7% sales tax shall additionally be added to your check.



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