

HOLIDAY MENU



Hot Cheese Soufflé



Appetizers

Lobster and Corn Chowder (gf)

*Herbed Tagliatelle pasta with Roasted Artichoke,
Pancetta, Parmesan Crumb*

*Pan Seared Sea Scallops with Bacon Broth,
Winter Vegetables (gf,df)*



Season's Salad



Main Courses

*Duck Confit with Seared Breast, Swiss Chard,
Pennsylvania Peach Gastrique (gf, available df)*

*Red Wine Braised Beef of Short Rib and Filet,
Jerusalem Artichoke, Fingerling Potatoes, Thyme Sauce,
Blue Cheese (available df, gf)*

Poisson du Jour: Fresh Fish in a Classical Manner



Desserts

*Buche de Noel: Chocolate Cake Rolled with Orange and
White Chocolate Buttercream, Orange Blossom Ice Cream*

*Four Cheeses with Preserves, Raw Honey, Grissini
(available gf)*

Trio of Sorbets

(gf,df)

Prix fixe \$62 p.p.

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