



AN INTIMATE HOLIDAY DINNER PARTY

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... CHEERS ...

Rosemary Bourbon Punch

Bourbon, Aperol, Lemon, Rosemary Simple, Sparkling White Wine, Seltzer

Passed Hors d'Oeuvres

Potato & Caviar Gaufrettes

Scallion Crème Fraîche

Ahi Tuna Cornets

Ginger Soy Vinaigrette, Wasabi Crème

Wild Mushroom Batons

Black Garlic Glaze

Goat Cheese Croquettes

Black Pepper Truffle Honey

... PLEASE BE SEATED ...

Welcome to the Table

Warm Demi Baguette

Roasted Garlic & Herb Compound Butter

Citrus Marinated Olives

Orange Peel, Thyme

First Course

Poached Pear & Brie Salad

*Spiced Poached Pear, Baked Brie & Fig Crostini, Baby Bibb & Radicchio, Spiced Walnuts,
Honey Lemon Vinaigrette*

Second Course

Lobster Agnolotti

Butter Poached Cold Water Lobster, Ricotta Agnolotti, Asparagus, Citrus Beurre Blanc

Entree

Beef Bourguignon

Red Wine & Cognac Braised, Applewood Smoked Bacon, Pearl Onion, Potatoes Dauphinoise

Dessert

Hazelnut Dacquoise

Salted Dark Chocolate Mousse, Espresso Liqueur, Raspberry Dust