

Menu



\$70 ADULTS | \$32 CHILDREN UNDER 12
Wine Pairing With Each Course +\$24

AMUSE BOUCHE AND A TOAST OF SPARKLING WINE
Smoked Salmon Cones | Chives Crème Fraiche | Lemon Pearls

CREAMY MAINE LOBSTER BISQUE
Tarragon Oil | Rouille | Croutons

or

GODFREY CHRISTMAS SALAD
Roasted Golden Beets | Organic Rainbow Kale | Blood Orange |
Marcona Almonds | Apple Cider-Herb Dressing

PORT BRAISED SHORT RIBS
Yukon Gold Mash | Sautéed Seasonal Mushrooms | Glazed Baby Vegetables

or

SLOW ROASTED PORCHETTA
Sage-Pine Nuts Stuffing | Bacon | Oregano | Shallots | Polenta Cake | Broccolini

or

THYME ROASTED SEABASS
Wild Mushroom Risotto | Sautéed Winter Vegetable | Morell Sauce

or

SEASONAL VEGETABLES
Tofu | Wild Mushroom Risotto | Sautéed Winter Vegetable

DESSERT | CONFECTIONS (CHOICE 1)
Homemade Bûche de Noel | Organic Chocolate | Apple Pie a la Mode
Pear Almond Cake | Panettone Bread Pudding

or

Assortment Of Seasonal Ice Creams

SEASONAL TEAS AND INFUSIONS OR COFFEE