

HEIRLOOM

CHRISTMAS 2009

FIRST COURSE

winter greens | roasted chestnuts | dried cherries | parmesan frico
white truffle vinaigrette

petite tart | midnight moon goat cheese | caramelized onions

braised bbq gougeres | pulled pork | b+b pickle relish

MAIN COURSE

slow cooked prime rib | smashed yukon potatoes | grilled asparagus
bordelaise

butter poached lobster tails | sunchoke puree | tarragon hollandaise

smithfield honey baked ham | potato au gratin | haricots verts

DESSERT

home made shortbread cookies | warm caramel + fleur de sel

gingerbread cake | vanilla bean whipped cream

santa's chocolate sample | pistachio madeline | frangelico truffle
spiced valhrona mousse

\$39 per person