

CHRISTMAS EVE DINNER 2015

served family style

(choose three items)

Irwin Farm Foraged Mushroom Toast
robiola, taleggio, purple watercress salad

Charcuterie

house pickled vegetables

Frito Misto

oysters, calamari, vegetables, lemon thyme aioli

Chestnut Gnocchi

autumn vegetables, parmesan

Fennel, Orange + Bibb Salad

×

Maple-Glazed Yorkshire Ham or

Roast Ribeye of Angus Beef
with cheese popovers

Heirloom Carrots, Coriander

Garlic Mashed Potatoes

Roasted Brussels Sprouts, Apple, Bacon

×

Chestnut Spice Cake

cinnamon-white chocolate sorbet, roasted pears

or

Rum Butterscotch Bread Pudding
vanilla ice cream

Adults 75 / Children (12 and under) 35

À LA CARTE

APPETIZERS

Mangalitsa Charcuterie 28
house pickled vegetables,
toasted sourdough

Kale Salad 14
roasted acorn squash, shrimp,
buttermilk

White Pizza 19
cheese fondue, Mangalitsa spicy coppa,
arugula, truffle oil

Maine Lobster Salad 23
little gem, Thai curry dressing,
mango, scallions

House-Made Venison Sausage 15
braised cabbage, apples

Bone Marrow 15
Manila clams, lemon-herb crumb,
shallot reduction

SIDES

Pumpkin Gnocchi 9

Sautéed Mushroom 9

Brussels Sprouts 9

Garlic Mashed Potatoes 9

*Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.

MAINS

Curried Cauliflower Steak 26
cilantro raita, toasted pine nuts,
pickled raisins

Butternut Squash Ravioli 21
swiss chard, toasted pumpkin seeds,
bacon lardons

Grilled Swordfish 29
Sicilian caponata, spinach salad,
lemon dressing

Olive Oil Poached Codfish 36
brandade, preserved summer tomato,
parsley emulsion

Pan Seared Diver Sea Scallops 32
caviar, sea beans, sunchokes

Amish Chicken 29
ricotta gnocchi, winter vegetables,
grapes, parmesan

BBQ Beef Ribs 34
chipotle-orange rub, shoe string fries

Millbrook Venison Saddle + Shoulder 38
barbajuan, cabbage, kale, empire apple

DESSERT

Chestnut Spice Cake 11
cinnamon-white chocolate sorbet,
roasted pears

Rum Butterscotch Bread Pudding 11
vanilla ice cream