



## HOLIDAY MENUS

### *Christmas Eve*

Chestnut soup with Brussels sprouts leaves and brandy cream \$8.00

Prosciutto with grilled radicchio, Point Reyes crostini and port wine syrup \$13.95

Sole with wild mushrooms, leeks and truffle butter \$26.95

Quail with cornbread stuffing, garden cabbage and cranberry relish \$26.50

Smoked Prime Rib for Two, with potato-celery root gratin, au jus, horseradish and kale \$75.00

Eggnog Pot de Crème \$9.00

### *New Year's Eve*

Lobster Bisque with cognac cream and chives \$12.00

Foie Gras with mâche and pear butter toast \$21.95

Crab Ravioli with black truffle butter \$14.95

Sole with spinach, organic potatoes and Hollandaise sauce \$26.95

Grilled Veal Chop with black eyed peas, collard greens and apple cider glaze \$38.95

Buckwheat Crêpes with mango compote and Champagne sabayon \$9.00