

Holiday
MENU

APERATIVE

BORDIER SEAWEED BUTTER WITH STRAWBERRY BRUSCHETTA

COLD STARTERS

TIGER TOMATO DUXELLES WITH STRACCIATELLA CHEESE ON
BRUSCHETTA AND BLACK OLIVES TUILLE

OR

WHITE ASPARAGUS WITH CRISPY HAM BAYON ON PINEAPPLE
CARPACCIO AND BABY ARUGULA

WARM STARTERS

RAIN BOLL AGNOLOTTI, TURKEY MUSS, TURKEY JUICE, & FETTA CHEESE SNOW
OR

PORK TENDERLOIN SOUVLAKI, CRISPY EGGPLANT & MINT TZATZIKI DEEP.

REFRESHMENT MOJITO SORBET

MAIN COURSE

STUFFED TURKEY BREAST GALANTINE & CHESTNUTS
BAKED, HAND-MADE CRANBERRY CANNELLONI STUFFED WITH VEGETABLE
RATATOUILLE, AND A WHITE WINE REDUCTION

OR

WILD SALMON WELLINGTON ON CHERRY TOMATO AND AVOCADO CONFIT
WITH LEMON BUTTER SAUCE.

DESSERT

CRANBERRY PAVLOVA WITH MADAGASCAR VANILLA CHANTY CREAM
OR

WARM CHRISTMAS PIE WITH JAMAICA SPICED RUM FLAVOR.