

# Christmas Eve or Christmas Day Menu 2011

## Meat and Birds

Whole Turkey Hen \$68 (serves up to 15)

Small Turkey Breast \$49 (serves up to 8)

*Both are perfectly roasted with Herbed Butter and finished with a Maple and Riesling Glaze*

Whole Roasted Duck Glazed with a Cranberry and Pinot Noir Reduction  
\$49 (serves up to 8)

Whole Beef Tenderloin seared and served with Cranberry and  
Pinot Noir Reduction \$13.49/person

## Sides

Riesling Turkey Gravy \$8/quart

Cranberry Salad/Sauce \$9.99/pint

Cornbread Stuffing with Sausage, Spinach, Cranberries,  
Pecans and Sage \$3.49/person

Mashed Yellow Turnips and Potatoes \$3.29/person

Butter Pecan Sweet Potatoes \$3.29/person

Beautiful Gratin of Parsnips, Carrots, Brussel Sprouts, Leeks, Sage and  
Parmesan Cheese \$4.29/person

Haricots Verts tossed with Moleon Olive oil and topped with  
Caramalized Red Onion \$2.99/person

*For a wine selection, we suggest the Aria Pinot Noir Brut Cava (sparkling wine) at \$12.99/bottle. This sparkling wine will go very well with all of the above choice of Entrées. Siena from Ferrari-Carano vineyards and winery is in again. This is smooth as silk, robust, fruity red blend. And a beautiful steal at \$17.99/bottle.*

## Desserts

Derby Pie (with Walnuts, Pecans and Belgian Chocolate)  
\$22 (serves up to 8)

Plum Cobbler \$16 ....add pecans and Gorgonzola for \$20 (serves 8)

Eggnog-Croissant Bread Pudding  
\$10 (serves up to 4)  
\$14 (serves up to 7)

**Deadline for ordering is Tuesday, December 21.**