

Christmas Eve or Christmas Day Menu 2009

Meat and Birds

Whole Turkey Hen \$68 (serves up to 20)

Small Turkey Breast \$39 (serves up to 8)

Both are perfectly roasted with Herbed Butter and finished with a Maple, Mustard and Apple Glaze

Whole Roasted Duck with a Blood Orange Glaze \$49 (serves up to 8)

Spiral Ham also finished with a Maple, Mustard and Apple Glaze
\$49 (serves up to 20)

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

Sides

Turkey Gravy \$7/quart

Cranberry Salad/Sauce \$9/pint

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

Mashed Yellow Turnips and Potatoes \$3.29/person

Beautiful Gratin of Parsnips, Carrots, Brussel Sprouts, Leeks, Sage and Parmesan Cheese \$3.99/person

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

For a wine selection, I'm so excited to recommend 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.

Desserts

Derby Pie (with Walnuts, Pecans and Belgian Chocolate)
\$18 (serves up to 8)

Plum Cobbler \$13add pecans and Gorgonzola for \$16 (serves 8)

Eggnog-Croissant Bread Pudding
\$8 (serves up to 4)
\$12 (serves up to 7)

And remember our Gluten-Free, Vegan Belgian Chocolate Cakes \$15/each

Deadline for ordering is Friday, December 18.

Merry Christmas and Bon Appetit !