



HOLIDAY PARTY MENU I

<<Hors D'œuvres available upon arrival during a cocktail hour; please check list and pricing>>

Your choice from the following appetizers:

- La Soupe du Jour/Two Stock Onion Soup with Gruyère and baguette croutons
- Organic Mesclun Greens with our house vinaigrette
- Red Beet Salad with Roasted Walnuts, Goat's cheese, e.v.o.o. and sherry vinegar
- Les Escargots a la Bourguignonne
- The Chef's Country Pâté with traditional condiments, and burgundy onion confit

Your choice from the following main courses:

- Spinach and Goat Cheese Quiche
- Twisted Pasta with Wild Mushrooms and Black Truffle oil
- Grilled Organic Salmon, parsnip purée, Frisée and pomegranate vinaigrette
- Pan-Roasted Hudson Valley Chicken and butternut squash mash; house-cured lemon
- Blanquette de Veau (tender braised veal in a creamy mushroom sauce, mashed potatoes)

Your choice from the following desserts:

- Frangelico Cheesecake, Lady-finger crust, white chocolate ganache
- Warm Granny Apple Tart served with crème anglaise
- Dark Chocolate Mousse

\$49 per person excluding tax and gratuity

Confirmed number of guests 1 week prior to event is the minimum billed

25% deposit required upon reservation. This is non-refundable upon cancellation

In the event of a cancellation with less than two weeks' notice, room fee of \$800 will apply