



## ***HOLIDAY PARTY MENU III***

<<Three of the chef's selected hors d'oeuvres during a cocktail hour>>

### **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
    - Parmesan Risotto Croquettes
    - Escargots a la Bourguignonne
- The Chef's Country Pâté with traditional condiments

### **Your choice from the following main courses:**

- Vegetable Cannelloni with Béchamel and Provençale Sauces
- Hudson Valley Stuffed Chicken with a truffled wild mushroom sauce
- Prime Rib of Grass-Fed Beef au jus with mashed potatoes and broccoli gratin

### **Your choice from the following desserts:**

- Warm Granny Apple Tart with granny apple sorbet
- Classic Crème Brûlée made with real vanilla, whole cream; raw sugar crust
- Dark Chocolate Mousse with Pirouline hazelnut chocolate wafer

**Your choice of our locally-roasted special house coffee or selected teas**

**\$59 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**