



## ***HOLIDAY PARTY MENU IV***

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

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

- Wild Shrimp Bisque made with mirepoix, red pepper and a touch of Pastis
- Organic Mesclun Greens with our house vinaigrette
- Butternut Socca Pancake, greens, herb crème fraiche, house chutney
- The Chef's Terrine of Foie Gras with toasted brioche, house chutney and onion confit

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

- Poached Organic Salmon Fillet, Champagne sauce, osetra caviar
- Hudson Valley Duck Confit with Apple and Bacon-Braised Red Cabbage; Cider Glaze
- Filet Mignon of Grass-fed Beef, mashed potatoes and bordelaise sauce

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

- Warm Granny Apple Tart, crème anglaise
- Classic Crème Brulée made with real vanilla, whole cream; raw sugar crust
- Dark Chocolate Mousse, Pirouline hazelnut chocolate wafer

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

**\$69 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**