



HOLIDAY PARTY MENU V

<<3 of the chef's selected hors d'oeuvres will be served during a cocktail hour>>

Your choice from the following appetizers:

- Maine Lobster Bisque made with mirepoix, red pepper and a touch of Pastis
- Organic Mesclun Greens with our house vinaigrette
- Escargots a la Bourguignonne
- The Chef's Terrine of Foie Gras with toasted brioche, house chutney and onion confit

Your choice from the following main courses:

- Sole Florentine served with steamed vegetables
- Wild Mushroom Risotto with Parmesan
- Chicken Ballotine stuffed with quinoa and vegetables, rosemary jus
- Beef Wellington served with truffled mashed potatoes

The classic holiday dessert:

- Mocha Christmas Log

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

\$79 per person excluding tax and gratuity

Selections to be made 1 week prior or 3 choices from each category will be provided

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