



HOLIDAY PARTY TASTING MENU

<<Hors D'œuvres upon arrival during a cocktail hour>>

The Chef's Degustation Menu of the Following:

- Maine Lobster Bisque with lobster relish crouton
 - Organic Mesclun Greens, apple, walnuts, cranberry vinaigrette
 - Gravlax of Organic Salmon with Fennel and Citrus Emulsion
 - Parmesan Risotto Croquette with Provençale Sauce
 - The Chef's Terrine of Hudson Valley Foie Gras
 - Prime Rib of Grass-Fed Beef, Fresh Herb Jus, Truffle-Mashed Potatoes
 - La Bûche de Noël- Chocolate Mocha Christmas Log, Espresso Anglaise
- Your choice of our locally-roasted special house coffee or selected teas**

\$89 per person excluding tax and gratuity

Minimum party of 15 people

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

25% deposit required upon reservation; non-refundable upon cancellation

Cancellation with less than two weeks' notice will require a room fee of \$800