

Christmas Day

– In The Restaurant –

APPETIZERS

Charcuterie

Housemade Local Pork Terrine, Rhode Island Soppressata, Bresaola,
Cranberry Mostarda, Pickled Vegetables, Crostini

Endive and Hidden Rose Apple Salad

Frisee, Spiced Walnuts, Great Hill Blue Cheese, Apple Cider Vinaigrette

Holiday Rolls

Hot Cross Buns, Buttermilk Biscuits, Jalapeño–Cheddar Cornbread

MAIN COURSE

Roast Local Lamb Loin

Hopkins Southdowns Farm Lamb, Herb Crust, Pomegranate Glaze

Duck Cassoulet

Tarbais Beans, Toulouse Sausage, Kale, Roast Peppers, Quince

Beef Rib Roast

Northeast Family Farms Rib Eye, Roasted Garlic, Salsa Verde

SIDES:

Truffled Yorkshire Pudding

Rosemary Beef Jus

Roasted Confit Fingerling Potatoes

Parmesan, Crispy Capers, Lemon

Creamed Swiss Chard

Aged White Cheddar, Nutmeg, Crispy Shallots

Broccolini

Toasted Garlic, Chili, Lemon Vinaigrette, Pecorino Cheese

DESSERT

Miniature Holiday Treats

Peppermint Chocolate Cake, Pecan Tart, Ginger Bread–Linzer Cookies

