



Festive Season Menus 2011-2012

Appetizer Course Choices

Beetroot and Chardonnay Verjus-Cured Salmon

OR

Butternut and Pear Velouté

OR

Artisan Lettuce with Pomegranate and Cranberry-Pepper Boursin
Sherry Vinaigrette

Entrée Course Choices

Honey and Black Pepper-Glazed, Slow-Roasted Prime Rib of Beef au Jus
Horseradish Mashed Potatoes, Fresh Seasonal Vegetables

OR

Apple-Brined Roast Turkey, Cranberry, Apple and Bacon Stuffing
Roast Garlic Mashed Potatoes, Fresh Seasonal Vegetables

OR

Rum and Maple Pan-Roasted Salmon Fillet, Raisin Caper Butter
Pumpkin Risotto Cake, Fresh Seasonal Vegetables

Dessert Course Choices

Butternut Cheesecake with Gingersnap Crust
Candied Ginger Cream

OR

Warm Christmas Bread Pudding
Southern Comfort Sauce

Rolls & Butter
Organic Fair Trade™ Coffee, or Tea

Vegetarian Menu

Appetizer Course Choices

Cauliflower Panna Cotta with Harvard Beet Purée, Maltaise Sauce

OR

Butternut and Pear Velouté

OR

Artisan Lettuce with Pomegranate and Cranberry-Pepper Boursin
Sherry Vinaigrette

Entrée Course

Quinoa and Multi Grain Stuffed Napa Cabbage
Beluga Lentils, Butternut Sauce, Tomato Confit, Fresh Seasonal Vegetables

Dessert Course Choices

Butternut Cheesecake with Gingersnap Crust
Candied Ginger Cream

OR

Warm Christmas Bread Pudding
Southern Comfort Sauce

Rolls & Butter
Organic Fair Trade™ Coffee, or Tea