



## **THREE COURSE HOLIDAY DINNER**

### **ONE**

**Curried Roasted Pumpkin Soup, Rye Croutons, Chives, Austrian Pumpkinseed Oil**

or

**Smoked Salmon, Beets, Apple Celery Walnut Salad, Blood Orange Syrup**

or

**Frisée, Oyster Mushrooms, Roasted Red Bell Pepper & Shallot Vinaigrette**

### **TWO**

**Roasted Organic Turkey Breast, Yukon Gold Mashed Potatoes, Bratwurst, Sauerkraut, Glazed Carrots, Tangy Mustard Gravy**

or

**Dover Sole Filet, Braised Julienne Of Leek & Root Celery, Chanterelles, Black Truffle White Wine Cream Sauce**

or

**New Zealand Venison Chop, Glazed Boxc Pear, Veal Bacon, Orange, Cranberries, Walnuts, Broccolini, Juniper & Gin Infused Merlot Essence**

or

**Crispy Half Duck, Chestnut Braised Red Cabbage, Polenta Cake, Winter Cherry Orange Reduction**

### **THREE**

#### **Dessert Trio**

**Pecan Nuts & Dark Valrhona Chocolate Crème Brulée, Raspberries**

**Apple Walnut Cranberry Strudel, Cinnamon Infused Tahitian Vanilla Sauce**

**Tyrolean Holiday Bread Pudding, Rum Raisin Honey Ice Cream**

**\$65.00 Per Person**

## **HOLIDAY DINNER MENU**

### **APPETIZERS**

#### **SMOKED IDAHO STEELHEAD TROUT**

Potato, Dill, Granny Smith Apple Salad, Horseradish-Grain Mustard Vinaigrette

**12**

#### **ENDIVE & ENDIVE SALAD**

Grapes, Pecan Praline, Asian Pear, Blue Cheese, Black Currant Dijon Dressing, Crispy Smoked Veal Bacon

**12**

#### **AHI TUNA & AVOCADO TARTARE**

Crispy Won Ton, Grated Horseradish, Soy Mustard, Austrian Pumpkinseed Oil

**12**

#### **8 ESCARGOTS**

Baked In Garlic, Bread Crumbs, Green Herb Butter

**11**

#### **GRILLED STUFFED ORGANIC QUAIL**

Brussels Sprout, Organic Wild Blueberry Port Essence

**16**

#### **SHRIMP COCKTAIL**

Poached Tiger Shrimp In A Secret Dressing

**13**

### **ENTRÉES**

#### **SEAR-ROASTED NATURAL SHETLAND ISLAND SALMON**

Potato, Rock Shrimp, Arugula Risotto

**28**

#### **WIENER SCHNITZEL OR ORGANIC CHICKEN WIENER**

Roasted Parslied Potatoes, Cranberries, Lemon, Cucumber In Sour Cream Dill Dressing

**26**

#### **8OZ AUSTRALIAN GRASS FED BEEF TENDERLOIN STEAK**

Creamed Spinach, Glazed Baby Carrots, Apple Horseradish, Chive Sauce

**32**

#### **NEW ZEALAND GRASS FED YOUNG LAMB RACK**

White Beans, Eggplant, Zucchini, Tomatoes, Grilled Green Onions, Triple Dijon Mustard Sauce

**34**

#### **SEARED 10 MAINE SCALLOPS**

Sautéed Spinach, Ginger, Shiitake Mushrooms, Tangerines, Togarashi Honey Sake Lemon Reduction

**32**

#### **8OZ CHOPPED "JÄGER" KOBE BEEF STEAK**

**22**

Swiss Cheese, Mushroom, Bacon & Red Wine Sauce, Green Beans, California Fries

\*\*\* Happy Holidays\*\*\*    \*\*\*Schöne Feiertage\*\*\*    \*\*\*Happy Holidays\*\*\*

**December 24 & 25, 2011**