



Christmas Dinner

Monday, December 25, 2017



STARTER

Wild Mushroom Risotto
Romano & White Truffle Essence
Apple Wood Smoked Venison Terrine
Apple Maple Chutney
Roasted & Chilled Shrimp Cocktail
Classic Cocktail Sauce
Oyster Stew
Westminster Oyster Crackers

SALAD

Assorted Greens & Fresh Veggies
Tossed with Orange Cranberry Vinaigrette

CHOICE OF ENTRÉE

Slow Roasted Prime Rib
Au Jus, Horseradish Chive Sauce & Mashed Potatoes
New England Baked Cod
Cabot Cheddar & Buttery Cracker Crumbs, Mashed Potatoes
Gnocchi & Roasted Sweet Potato, Arugula, Cranberries, Toasted Pecans,
Granna Padano
Bourbon Glazed Wallingford Locker Ham
Maple Mustard Sauce & Roasted Fingerling Potatoes
Roasted Christmas Goose Pot Pie
Carrots, Peas, Pearl Onions, Flaky Puff Pastry

DESSERT

Bûche de Noël
Classic Roulade of Chocolate Cake & Creamy Filling
Warm Apple Crisp with Vanilla Ice Cream
Grand Marnier Crème Brulee
with a Chocolate Pretzel & Berries

\$70 FOUR COURSE PRIX FIXE MENU
(TAX & GRATUITY ADDITIONAL)
MENU SUBJECT TO CHANGES

