



HOLIDAY GALA

12 | 14 | 18

BUTLER PASSED HORS D'OEUVRES

~ Lobster Bisque Shooter ~
lobster-corn & red pepper-aged sherry aioli
~ Lemongrass Chicken Taco ~
pickled cabbage & cilantro-ginger creme
~ Sweet Potato Latkes ~
smoked salmon & anise scented creme fraiche
~ Classic Beef Wellington ~
porcini demi glace

FIRST COURSE

paired with Wycliff, Sparkling Wine 

~ Faro-Roasted Beet Salad ~
*caramelized fennel, warm scampi shrimp, baby kale greens,
pomegranate seeds*

SECOND COURSE

paired with Justin, Cabernet Sauvignon or Pascal Jolivet, Sancerre 

Choice of:

~ Cidar Brined Porkloin Chop ~
garlic swiss chard, blackened cinnamon sweet potatoes, maple-bacon chutney
~ Crispy Arctic Char ~
chili infused black rice, cauliflower puree, vibrant charmoula
~ Pepper Crusted Shortloin of Beef ~
salsify confit, wilted greens, dijon au jus

DESSERT

Holiday Dessert Display:
Pecan Tarts, Apple Tartine,
Eclairs, Cheesecakes,
Chocolate Mousse, Truffles

Made to Order:
~ Bananas Foster ~
and vanilla bean ice cream
~ Assorted Creme Brule ~