

# CHRISTMAS 2018

11AM – 7PM

## TO START

Sugar + Spiced Candied Bacon  
Lobster Deviled Eggs | Dill | Old Bay  
Assorted Bread Basket with Fig Jam and Rosemary Butter

## FAMILY STYLE

Gristmill Polenta Cakes | Crème Fraiche | Chive  
Roasted Garlic Mashed Potatoes | Pearl Onion Gravy | Fried Shallots | Basil  
Crispy Cauliflower | Pistachio | Golden Raisin | Espellete | Brown Butter  
Poached Pear + Endive Salad | Bleu Cheese | Candied Pecans | Port Wine Agro Dolce  
Pork Belly-Cheddar Macaroni and Cheese | Lemon-Pepper Gremolata

## CARVING STATIONS

Slow Roasted Rib Eye Loin  
Tobacco Onions | Herb Salad | Smoked Caramel | Espresso Crust

Maple Glazed Ham  
Buttermilk-Sage Waffle | Black Truffle-Apricot Jam | Kohlrabi Coleslaw

## BAR BUFFET

Seasonal Sliced Fruit and Berry Display  
Bloody Mary - Shrimp Cocktail | Avocado | Horseradish Crema  
Smoked Salmon Rillettes | Cream Cheese | Dill | Capers | Everything Toast  
Charcuterie Selection | Appropriate Accompaniments | Toasted Baguette  
Cheese Board | Fruit Preserves | Marinated Olives

## DESSERT BITES

Assorted Variety of Holiday cookies, bars, bites, and seasonal confections...

\$65 per person

\$32.50 for children age 6 to 12

No charge for children 5 and under