

## Christmas Menu

December 10th

6:30 pm

\$150 Per Person- Pay in Advance

Passed Appetizer

Pear Chips with Toasted Filberts St. Andre Triple Cream and Veuve  
Clicquot Ponsardin

Pumpkin Soup with Poached Lobster, Toasted Almonds and Scrumpy  
Jack

Flaming Figgy Pudding with Cambozola and Glogg

Smoked Duck Salad with Belgium Endive and Pomegranate Seeds  
Beaujolais Neuvo

Cobbler Potato Pie with Goose Confit Winter Mushrooms and Haricot  
Verts  
Zinfandel

Yard Roasted Chestnuts, Valhrona Chocolate Truffles and 30 Year Old  
Port