

Opening Act

CHARCUTERIE (SERVES 4-6)

ASSORTED MEATS / GOURMET CHEESES / PATE /FRESH HONEYCOMB / FRESH SEASONAL FRUIT /

CANDIED PECANS / DRIED FRUITS / JAM / ASSORTED CRACKER'S / TOAST POINTS

\$45.00

BAKED BRIE PERFECTION (SERVES 4-6)

HERBED GARLIC BUTTER / TOASTED ALMONDS / BAGUETTE CROSTINI \$16.00

ORANGE PECAN SALAD (SERVES 4-6)

EUROPEAN GREENS / CANDIED PECANS / FETA CHEESE / ORANGE VINAIGRETTE

\$25.00

WILD MUSHROOM SOUP (SERVES 4-6)

BRANDY CREAM / LEEKS / FRESH HERBS DE PROVENCE

\$19.00



RACK OF LAMB (FULL RACK SERVES 2)
PANKO CRUSTED / GARLIC BUTTER
\$69.00

PRIME RIB (SERVES 16-18)
AU JUS / CREAMED HORSERADISH
\$240.00

DUCK A L' ORANGE (WHOLE DUCK SERVES 2)
ORANGE SAUCE / DUCK JUS
\$79.00

BEEF BORGUIGNON (SERVES 4-6)

BRAISED BEEF / ONIONS / CARROTS / MUSHROOMS / BURGUNDY BRAISING JUS \$55.00

COQ AU VIN (SERVES 6)

CHICKEN / CARROTS / MUSHROOMS / ONIONS / GREEN OLIVES / WHITE WINE TOMATO





CREAMY MASHED POTATOES (SERVES 6-8) \$24.00
HARICOT VERT (SERVES 6-8)
FRENCH GREEN BEANS / GARLIC BUTTER / ALMONDS \$28.00

TRI COLOED BABY CARROTS (SERVES 6-8)
SWEET CARMELIZED HEIRLOOM CARROTS
\$19.00

TWICE BAKED POTATO (6 HALVES)
WHIPPED POTATO / CHEESE / CHIVES
\$18.00

Finale

BREAD PUDDING (SERVES 8-10)

RAISINS / CRANBERRIES / PECANS / WHISKEY CARAMEL SAUCE \$45.00

APPLE PIE (9 INCH SERVES 10)

GREEN APPLES / CINNAMON / GOLDEN PASTRY CRUST \$39.00

CARROT CAKE (8 INCH SERVES 12)
CREAM CHEESE FROSTING / WALNUTS
\$40.00

BASQUE CHEESECAKE (10 INCH SERVES 12)

CARMELIZED CHEESECAKE / HOMEMADE CRUST

\$65.00