

***An English Grill Christmas Dinner
Friday December 25, 2009***

Appetizer Buffet

Soup

*Lobster Bisque
Sweet Tarragon, Chantilly and Pistachio Biscotti*

Antipasto

*Grilled Asparagus, Prosciutto and Capicola Ham, Roasted Peppers,
Grilled Artichokes, Marinated Olives
Ham and Cheese Quiche Lorraine*

Salads

*Arugula, Roasted Apples and Cashews
Sherry Wine Red Grape Vinaigrette
Hearts of Palm, Shrimp, Sweet Yellow Pepper
Honey Tarragon Vinaigrette*

Seafood

*Smoked Salmon with Traditional Garnishes, Mussel and Seaweed Salad,
Shrimp Cocktail, Crab Claws, Assorted Sushi*

Assorted Breads

International and Capriole Farms Goat Cheeses

Assorted Breakfast Pastries

Entrées

(Choice A la Carte)

*Sautéed Halibut
Creamy Salsify and Leeks
American Champagne Caviar Sauce*

*Prime Petit Filet Mignon of Beef
Anna's Potatoes
Green Asparagus
Pinot Noir Veal Sauce*

*Roasted Lamb Loin
Garlic Haricots Verts, Pearl Onions
Bourbon Sauce*

Viennese Dessert Table from Our Pastry Chef

*Grand Marnier Vanilla Mousse
Chocolate Opera Cake
Mini Savarin
Assorted Mini Tartlets, Orange Madeleine's
Assorted Petit Sablé*

*\$54 per Person Plus Tax and Gratuity
20% Gratuity Will Be Added to Party of Six or More
Seating at 12:30, 12:45 and 1:00 p.m.; 3:30, 3:45 and 4:00 p.m.
For Reservations Please Call (502) 736-2996*