

HOLIDAY DINNER MENU SELECTIONS

SERVED DECEMBER 21ST THROUGH THE 31ST, 2018
48 HOUR NOTIFICATION REQUIRED IF ORDERING FROM THIS MENU
~ \$90 PER PERSON ~

SELECTIONS FROM

"Mastering the Art of French Cooking"

BY JULIA CHILD

Starter

Classic French Cheese Fondue

A MÉLANGE OF SLOW MELTED SWISS CHEESES WITH A HINT OF PERNOD
SERVED WITH CORNICHONS, COCKTAIL ONIONS
AND CUBED ARTISAN BREAD
SERVED TABLE SIDE IN A TRADITIONAL FONDUE POT

Entrée

ALL OF OUR MEAT IS ORGANIC AND GRASS FED

BOTH ORIGINATED IN THE BURGUNDY REGION OF FRANCE

"THESE CLASSIC FRENCH DISHES, MADE SO POPULAR BY A CERTAIN MS. JULIA CHILD, ARE THE KIND THAT CAN EARN MARRIAGE PROPOSALS. THE AROMA ALONE — THAT DEEPLY SAVORY AROMA OF ONIONS, SLOW-COOKED" CHICKEN OR "BEEF, AND RED WINE — IS ENOUGH TO MAKE YOUR EYES ROLL SKYWARD AND YOUR KNEES GO WEAK."

EMMA CHRISTENSEN

Coq au Vin

OR

Boeuf Bourguignon

THE ABOVE ENTRÉES ARE BOTH SERVED
WITH COUNTRY STYLE MASHED POTATOES

OR

Almond-Crusted Wild Alaskan Salmon

SERVED OVER SUCCOTASH OF BRUSSELS SPROUTS, BUTTERNUT SQUASH AND LARDON
AND A SIDE OF COUNTRY STYLE MASHED POTATOES

Salad

Endive and D'Anjou Pear Salad

IN A BED OF BLEU CHEESE AND CRÈME FRAÎSCH
WITH SPICED WALNUTS TOSSED IN A FRENCH CHAMPAGNE VINAIGRETTE

Dessert

Crème Brûlée

ACCOMPANIED BY A SPLIT OF VEUVE CLICQUOT CHAMPAGNE

48 HOUR NOTIFICATION REQUIRED FOR DINNER REQUESTS
MAY CHOOSE ONLY ONE OPTION FOR BOTH PARTIES
VEGETARIAN AND DIETARY RESTRICTED MENU OPTIONS AVAILABLE UPON REQUEST