

SIT DOWN DINNERS

Starry Starry Night Sit Down Dinner

First Course

Butter Rum Pumpkin Soup in an Acorn Squash Pot
with Green Apples and Nutmeg Crème Fraiche
Bowl and Squash Pot are Adorned with Lemon Leaves,
Whole Nuts and Cranberries

Second Course

Arugula Salad with Massachusetts Goat Cheese, Toasted Pecans
and Jingle Bell Beets with a Cranberry Port Wine Dressing
Assorted Harvest Breads and Sweet Butter

Split Entrée Main Course

Crabmeat Stuffed Swordfish with Brandy Chive Butter
Roast Medallion of Tenderloin with
Tournade Mushroom Crust and Cabernet Sauce
Asiago Whipped Potatoes
Caramelized Winter Root Vegetables with Parsnips Chips

Dessert

Warm Pear Gingerbread Cake
Aside Amaretto Anglaise, Chantilly Snow Drifts
and White Chocolate Peppermint Brittle

Perfect Celebration

First Course

Holiday Salad of Mixed Winter Garden Greens in Nutmeg Vinaigrette
Candied Cranberry Ornaments, Caramelized Anjou Pears, and Carrot Curling Ribbon
Accenting Garnish of Jingle Bell Beets

Intermezzo

Champagne Toast Sorbet

Entrée

Nyman Ranch Lamb Loins grilled over Apple Wood Chips
With Orchard Apple Relish, Vintage Cheddar Potato Soufflé
and warm Broccoli Slaw in Bacon Mustard Dressing

Vermouth Poached King Salmon napped in a Lemon Chardonnay Beurre Blanc,
Roasted Corn in Basil Risotto, Smokey Crookneck Squash
Finish of Sun Cured Tomato, Cucumber and Olive Relish

Dessert

Lemon Crème Brûlée with Chocolate Almond Biscotti

Affordable Elegance

First Course

Classic Caesar Salad of Crisp Green Romaine, Herbed Crouton Stars
Reggiano Parmigiano and our Chef's Signature Homemade Caesar Dressing
Exquisite Fresh White Anchovies on the Side

Bakery Basket

Artistic Bakery Display Featuring European Hearth Baked Breads, Parmesan Crisps,
Sky Grissini, Flavored Focaccia, & Ficelle
Fragrant Rosemary Accents

Entrée

Elegant Chicken Torchon
Purple Sage Roasted Chicken Torchon with Moist Pumpkin & Corn Bread Stuffing
Cranberry Pear Chutney and Thyme Scented Natural Jus
Mash of Sweet Garnet Yams and Parsnips aside Kindling Pile of Winter Root Vegetables

Vegetarian

Butternut Squash Ravioli in Sage Brown Butter
Nestled with Garlic Escarole, Gratin Tomatoes and Spiced Walnuts

Dessert

Casserole of Warm Baked Indian Pudding Ala Mode
with Ginger Snap Tuile

Under the Mistle Toe

First Course

Shrimp and Scallop Martini
Two Large Jumbo Gulf Shrimp and Two Large Sea Scallops in Lemon Vodka Sauce
with Chiffonade Greens, Salsa Fresca
Garnished with Olives and Lemon Twist

Bakery Basket

Artistic Bakery Display Featuring European Hearth Baked Breads, Parmesan Crisps,
Sky Grissini, Flavored Focaccia, & Ficelle
Fragrant Rosemary Accents

Entrée

Slow Roasted Tenderloin Dredged in Chestnuts, Napped with Apple Brandy Jus
Macomber Turnip Gratin, Creamy Belgian Endive,
Thyme Roasted Baby Carrots, Caramelized Shallots and Honeyed Grapes

Dessert

Bittersweet Chocolate Mousse in an Ivory Tower of White Chocolate
Kissed with Passion Fruit Puree and Macerated Berries

Tis the Season

First Course

Elegant Oak Composéé

An Elegantly Composed Salad of Bundled Red and Green Oak Leaf Lettuce
with Great Hill Blue Cheese, Hazelnut “Acorns”, Caramelized Red Blush Pears
Cinnamon Cap & Pom Pom Mushroom Accents
Shallot and Oak Barrel Aged Malt Vinegar Dressing

Bakery Basket

Miniature Baguettes, Bread Sticks, Olive Bread, and Cranberry Pecan Rolls
Sweet Cream Butter Rosettes

Entree

Salmon Coulibiac

Perfectly Moist Salmon Filet and With Peking Toad Crab Mousse and Escarole in a Pastry
aside a Bash of Brunoise Root Vegetables & Wild Rice
Trimming of Vibrant Baby Carrots and Slow Roasted Pearl Onions
Maple Walnut Butter Sauce

Dessert

Warm Cortland Apple Cobbler in Allspice Crust
Apple Cider Syrup & Ginger Butter Ice Cream

2006 Grand Finale

First Course

Pan seared Diver Scallops on the Half Shell with Rocket,
Champagne Leeks and Sturgeon Caviar

Artistic Bakery Display Featuring European Hearth Baked Breads, Parmesan Crisps,
Sky Grissini, Flavored Focaccia, & Ficelle
Fragrant Rosemary Accents

Entrée

Rosemary Roasted Colorado Rack of Lamb with Toasted Garlic Jus
Molten Roquefort Haricots Vert
Red Bliss Potato and Chiffonade Leek Tart
Sorrel Salad

Salad Course

Organic Farmer Greens Bouquet
Traveling with a Parade of Baby Beets

Dessert

Soft Molten Chocolate Cake
A Warm Soft Molten Chocolate Cake crowned with Sugar Crystal's
aside a Chocolate Dipped Strawberry and Satin Vanilla Anglaise
Chocolate Espresso Bean Accent

New Year Salute

First Course

Olive Oil Poached Baby Artichoke
Stuffed with Mushroom and Cipollini Onion Salad
Traveling with Cauliflower Puree
Highlight Accents of 25 Year Old Balsamic and Fire Roasted Pepper Coulis

Bakery Basket

Miniature Baguettes, Bread Sticks, Olive Bread, and Cranberry Pecan Rolls
Sweet Cream Butter Rosettes

Entree

Turbans of Costa Rican Tilapia and Lemon Risotto aside Poached Baby Fennel,
Flash Roasted 100 Tomatoes & Roasted Garlic Braising Greens
Tomato Fume and Crispy Fried Leeks

Salad Course

Local Farmer Cheeses served with Baby Greens, Sliced Anjou Pears,
And Blackberry Fennel Dressing
Crusty Raisin and French Bread Accompaniment

Dessert

Cranberry and White Chocolate Napoleon with Chocolate Lattice Fans
Garnish of Brandied Figs and Cinnamon Sabayon