

TERRA
MARE

Christmas

M E N U

APPETIZER COURSE

Warm White Asparagus Salad | *duck egg, prosciutto, bearnaise, truffle vinaigrette*

or

Rabbit Pot Pie | *winter root vegetables, grilled porcini salad*

or

Carrot Risotto | *alaskan king crab*

SALAD MID COURSE

Poached Pear | *red russian kale, gorgonzola, candied pecans*

ENTRÉE COURSE

10 oz Tenderloin “Rossini” | *seared foie gras, sauce perigord, brioche, pommes mousseline*

or

Striped Bass | *ratatouille, sauce provencal, brandade*

or

Roast Chicken | *chestnut puree, lentils du puy, cippolini*

or

Double Cut Lamb Chops | *sundried tomato polenta, charred broccoli rabe, rosemary jus*

DESSERT COURSE

Black Forrest Mousse | *bing cherry*

or

Pumpkin Cheesecake | *praline ice cream*



\$99.00 PER PERSON