

ARTISAN



Christmas Day - \$60

First Course

CHESTNUT BISQUE
Pancetta, Truffle Crème Fraiche

Second Course

HEIRLOOM APPLE WALDORF SALAD
Spiced walnuts, Grapes, Celery

Third Course

PRIME RIB
Garlicky escarole, whipped potatoes, gremolata, au jus

FOWL MOUNTAIN FARM PHEASANT
Cider braised leg, pan roasted breast, parsnip puree, Brussel sprouts, blackberry gastrique

FAROE ISLAND SALMON
Pecan crusted, roasted beets, swiss chard, orange glaze

WILD MUSHROOM FARROTTO
Butternut squash, pomegranate, Parish Hill Reverie cheese

Fourth Course

DATE PUDDING
Dark Rum caramel, crème anglaise

CHOCOLATE PAN PEPA TO
Fresh orange, vanilla bean whipped cream