



Winter Holiday Party

Aperitif – Pear Melba

Blends the Flavors of Bison Grass Vodka,
Spanish Liqueur, Bosc Pears & Cinnamon



Passed Hors d'Oeuvres

Spiced Ahi Tuna Tartar

Served in Sweet Black & White Sesame Crisp Cones

Roasted Pear and Gorgonzola

Glazed Walnuts, Date Syrup on Puff Pastry Triangle

Beef Carpaccio Crostini

Arugula, Basil and Shaved Parmesan



Station #1

Braised Shorts Ribs

Pearl Onions, Champignon Mushrooms & Red Wine Reduction

Creamy Celery Root-Potato Puree

Shallots & Garlic Confit

Winter Greens Salad

Endive, Radicchio & Frisée
Bosc Pears, Fuji Apple & Pomegranate Vinaigrette

Sweet Potato Flatbread

Fresh Mozzarella, Kalamata Olives & Rosemary



Station #2

Pan Seared Halibut

Roasted Fennel & Saffron-Citrus Emulsion

Potato Gnocchi

Asparagus Tips & Sage Cream Sauce

Arugula & Shaved Carrot Salad

Cashews, Dried Currants & Lemon Dressing



Dessert

Chocolate Truffles

Served on Cinnamon Sticks

Chestnut Half Dome

Almond Dacquoise with Chestnut Mousse
Covered in a Chocolate Glaze

Vanilla Panna Cotta

Mascarpone Cream

House-made Holiday Cookies

Dried Fruit Crisp
Linzer with Raspberry Filling
Orange-Chocolate Crackle Cookie
Pistachio-Cranberry White Chocolate Square

Fresh Roasted Coffee

Selection of Organic Tea