

Wassail Celebration Dinner

December 12, 2020 | 5:00pm - 9:00pm

Prix Fixe Menu | \$69** Per Person Menu Subject to Change

First Course

Please Select One

Cream of Wild Mushroom Soup

Roasted Wild Mushrooms, Scallion Fritter, Tarragon Oil

Seared Blue Crab Cakes

Yukon Gold Potato & Bacon Hash, Wilted Spinach & Leeks, Whole Grain Mustard Butter

Roasted Beet ℰ Berry Salad

Kelly Way Gardens' Berry Jam, Herbed Vermont Goat Cheese, Mache Greens, Citrus Vinaigrette

Main Course

Please Select One

Roasted Sirloin of Beef Jardinière

Forest Mushrooms, Root Vegetable Pave, Fall Vegetables, Red Wine Jus

Cornish Game Hen

Heirloom Squash Crema, Potato Cake, Fall Vegetables, Cider Chicken Jus

Fisherman's Wharf Bowl

Scallops, Shrimp, Mussels, Atlantic Fin Fish, White Wine Crema, Yukon Gold Potatoes, Julienne Leeks & Carrots, Garlic Toast

Roasted Portobello Mushroom & Kale Pasta

Herb Roasted Portobello Mushrooms, Caramelized Onions, Wilted Kale, House Made Ribbon Pasta, Romano Cheese

Dessert Course

Please Select One

Fall Apple Cranberry Walnut Strudel

Gingerbread Ice Cream

Individual Citrus Cheesecake

Red Wine Syrup, Wassail Spiced Chantilly

Dark Chocolate Liquid Center Cake

Salted Caramel Sauce, Banana Ice Cream