

the WILLOW ROOM

Christmas Party 2017

Menu 1

Appetizer

Butternut Squash Soup

*Italian pancetta, Pomegranate, tiny brioche croutons,
toasted pumpkin seeds and maple crema*

or

Organic Beets

*red wine poached pear, fig compote, whipped lemon succor,
spiced walnuts, frisee lettuce, sherry and chervil vinaigrette*

Main Course

Slow Roasted Hayter's Turkey

*sage and brioche stuffing, roasted root vegetables,
whipped potatoes, cranberry port compote and natural gravy*

or

Chateaubriand

*tenderloin medallion, medjool date purée, poached turnip,
heirloom carrot, turned potato, charred pearl onion
and bordelaise sauce*

or

Trout Meuniere

*toasted marcona almonds, zucchini vermicelli,
crispy potatoes, lemon parsley butter sauce*

or

Earth

*grilled, poached and roasted organic vegetables from
Firmly Rooted Farm, wilted swiss chard and ancient grains*

Dessert

Pumpkin Spiced Crème Brulée

and gingerbread cookies

Menu Price \$48 per person

Executive Chef Daniel Stubbs