

Winter Seasonal Menus

Gather your guests on a chilly winter day to create a warm and wonderful dinner.

A Winter Gathering \$105 / person	 Pancetta-Rosemary Focaccia Arugula Salad with Pecorino Romano and Sun-Dried Tomatoes Spinach and Ricotta Stuffed Chicken Breast Butternut Squash Risotto Mocha Pudding with Amaretti Cookie Crumble
Winter Solstice \$115 / person	 Roasted Garlic and Herb Palmiers (Puff-Pastry Crisps) Fregola with Olives, Sun-Dried Tomatoes and Pine Nuts Pan-Seared Bass with Red Goddess Dressing Sautéed Kale with Toasted Garlic Citrus Cheesecake with Whipped Cream
Cold-Weather Feast \$120 / person	 Truffle, Onion and Bacon Tartlets Salt and Pepper Crusted Beef Tenderloin with Horseradish Sauce Oven-Roasted Winter Root Vegetables with Thyme and Rosemary Sautéed Haricots Verts with Toasted Almonds Chocolate Hazelnut Mousse
Winter Reserve Menu \$160 / person	 Brioche Crouton with Apricot-Fig Chutney Warm Goat Cheese Flan with Mâche Salad Seared Scallops with Chestnuts, Mushrooms and Bacon Dry-Aged New York Strip with Cognac Pan Sauce Twice-Baked Potatoes with Crème Fraîche, Truffle and Gruyère Oven-Roasted Brussels Sprouts Sticky Toffee Pudding