



Annual Holiday Buffet

December 1-19, 2009

\$35 per person

Hors d'oeuvre Table

Carved salmon gravlax with traditional garnishes

Pork rillettes with cornichon and cranberry stone ground mustard

Duck galantine with apricot glaze

Country terrine with cumberland sauce

Shiitake mushroom and cucumber maki

Smoked trout mousse in gougères

Herbed cheese barquettes

Bleu cheese, grape, and walnut spheres

Soups

Winter squash potage with walnuts, cream, sage, and lardons

Salads

Caesar

Salade maison

Mixed Greens with Dried Fruits, Walnuts, and Cider Vinaigrette

Pasta Station

Orrechiette with tomato caper sauce

Penne with mushroom vodka cream sauce

Carving Station

Baked ham with mango mustard glaze

Roast turkey breast with rosemary jus lie and cranberry chutney

Main Entrée

Braised pork loin stuffed with macerated fruits, natural sauce

Beef short ribs in red wine sauce

Sole paupiettes à la Bercy

Coq au vin

Cassoulet

Winter vegetable lasagna

Wild rice pilaf

Brandied yams with maple glaze and pecans

Gratin dauphinois

Braised winter greens

Green beans with carrots, and pearl onions

Curried cauliflower gratin

Assortment of Desserts