



CHRISTMAS DAY
THREE-COURSE DINNER MENU
FRIDAY, DECEMBER 25, 2009

FIRST COURSE

Jerusalem Artichoke Soup

Butter Poached Lobster, Fennel Purée, Meyer Lemon

Crispy Burgundy Escargot

Buerre Monte Spheres, Parsley Chips, Roasted Garlic Purée, Brioche Tuiles

Hudson Valley Foie Gras Torchon "Brûlée"

Caramelized Apple, Goat Cheese, Hazelnuts, Anise Cherry Purée

Organic Garden Salad

Seasonal Vegetables, Olive Oil, Sherry Vinegar Cloud, Maldon Sea Salt

ENTRÉES

Duck L'Orange Roulade

Hudson Valley Foie Gras, Pain d'Espices Purée, Fennel Confit, Candy Cap Mushrooms, Blood Orange, Duck Jus

Peekytoe Crab and Mascarpone Angolotti

Fava Beans, Baby Corn, Pumpkin "Gnocchi", White Truffle Foam, Corn Broth

New York Strip

Winter Vegetables, Horseradish Parsnip Purée, Red Wine Jus

Colorado Lamb Loin

Barigoule Artichoke, Globe Carrots, Pearl Onion, English Peas, Chick Pea Panisse, Red Pepper Fennel Jus

John Dory

Ricotta Gnocchi, Tomatoes, Artichoke, Eggplant, Garlic Confit, Basil Buerre Blanc

DESSERTS

Pistachio Soufflé

Pernod Cherry Anglaise

"Gingerbread" Crème Brûlée

Spiced Baked Custard, Raspberry Pate Fiue, "Icing" Ice Cream

Chocolate Fondant

Cherry Spheres, Kirsch Anglaise, Pistachio Ice Cream

"Apple Pie"

Sambuca Ice Cream