



# *Festive Holiday Dinner*

## Starters

### **BAKED NEW HAMPSHIRE OYSTERS**

Half Dozen Stuffed with Parmesan | Spinach Prosciutto Ham

### **CHARCUTERIE BOARD FOR TWO**

Local Cheeses | Black Mission Fig Jam | Assorted Salumi | Baguette Crostini

### **MIXED GREEN SALAD**

*Lef-Farm* Lettuce | Roasted Red and Golden Beets | Goat Cheese Fritter | White Balsamic Dressing

## Signature Entrees

### **PAN-SEARED ATLANTIC HALIBUT**

Winter Vegetable Cous Cous | Charred Tomato Coulis

### **ROASTED DUCK BREAST**

Roasted Duck Breast | Sweet Potato Vegetable Hash | Roasted Brussels Sprouts | Bada Bring Cherry Gastrique

### **ROSEMARY GRILLED RACK OF LAMB**

Truffle Mashed Potatoes | Chipollini Onions | Baby Carrots | Roasted Garlic Demi-glace

### **LOBSTER RAVIOLI**

Maine Lobster | Julienne Vegetables | Ginger Basil Cream

## The Sweet Ending

### **WARM BANANA'S FOSTER BREAD PUDDING**

Dark Rum Caramel Sauce | Vanilla Ice Cream

### **CHOCOLATE KAHLUA POTS D' CREME**

Pizzelle Cookie Garnish