

Christmas Menu

Amusé Bouche

CRIMINI MUSHROOMS STUFFED WITH CREAMY RISOTTO & CRANBERRIES (GF, V)

Starters

FRENCH ONION SOUP

3 KINDS OF ONIONS, BEEF & CHICKEN BROTH, WITH FRENCH BREAD CROUTON & MELTED SWISS
Chef's Wine Recommendation - Talbott Pinot Noir

ADAIR SMOKED TROUT PÂTÉ

CHILLED, HOUSE-MADE, SERVED WITH GRILLED NAAN & FRESH DILL
Chef's Wine Recommendation - Willm Riesling

LOCAL CHARCUTERIE PLATE (GF)

A COLLECTION OF NEW ENGLAND MEATS AND CHEESES; SERVED WITH HOUSE PICKLED VEGETABLES
Chef's Wine Recommendation - Franciscan Estate Cabernet Sauvignon

DAMARISCOTTA RIVER (ME) OYSTERS ON THE HALF-SHELL (GF)

SMALL & SWEET, FLASHED BRIEFLY ON THE GRILL; SERVED WITH MIGNONETTE RELISH
Chef's Wine Recommendation - J Chardonnay

BABY GREENS WITH RASPBERRY VINAIGRETTE (GF, V)

CHARRED TOMATO, CUCUMBER & PICKLED RED ONION
Chef's Wine Recommendation - Tomaiolo Pinot Grigio

SALAD OF BABY SPINACH & FRESH PEARS (GF, V)

CRUMBLLED FETA, DICED WATERMELON & CRANBERRIES; MINT VINAIGRETTE
Chef's Wine Recommendation - La Jolie Fleur Rose

Entrees

ROAST PRIME RIB OF ANGUS BEEF, AU JUS (GF)

GARLIC MASHED POTATO, HORSERADISH CREAM
Chef's Wine Recommendation - Trapiche Broquet Malbec

HOLIDAY CHICKEN BREAST PARMESAN (GF)

BONE-IN BREAST TOPPED WITH HOUSE-MADE RED SAUCE & MELTED FRESH MOZZARELLA;
OVER HERB LINGUINE
Chef's Wine Recommendation - Tomaiolo Chianti Classico

AUSTRALIAN LAMB HALF-RACK (GF)

DIJON MUSTARD CRUST, GARLIC MASHED POTATO
Chef's Wine Recommendation - Talbott Pinot Noir

OVEN ROASTED COD LOIN, HERB AU GRATIN TOPPING

DRIZZLED WITH AGAVE GLAZE & SERVED OVER SAFFRON RICE
Chef's Wine Recommendation - Harken Chardonnay

PAN SEARED PORK RIBEYE STEAK (GF)

LIGHTLY SPICED & BASTED WITH APPLE BUTTER; SWEET POTATO & RED PEPPER HASH
Chef's Wine Recommendation - Ghost Pines Merlot

JUMBO PUMPKIN RAVIOLI OVER WILTED GREENS (V)

WHITE WINE CAPER BUTTER SAUCE
Chef's Wine Recommendation - Jermann Pinot Grigio

\$89 per person excludes tax & gratuity

Christmas Desserts

HOT CHOCOLATE FONDUE

WITH VANILLA-SUGARED FRENCH BEIGNETS
& BRAISED GINGER PEARS

HOLIDAY PUMPKIN YULE LOG

ROLLED SPONGE CAKE WITH MILK CHOCOLATE MOUSSE FILLING,
FROSTED IN SPICED BUTTERCREAM, WITH SWEET CRANBERRY SAUCE

EGGNOG CRÈME BRÛLÉE

SERVED WITH FRESH BERRIES & SHORTBREAD COOKIE

KENNY'S FAMOUS CHEESECAKE

CHOICE OF CHOCOLATE, CARAMEL OR STRAWBERRY SAUCE

INDIVIDUAL PECAN PIE

TOPPED WITH VANILLA ICE CREAM

