



CHRISTMAS EVE 2008

**ginger spiked beets**

crème fraîche, anchovy and truffle deviled eggs

**tropical fruit chantilly**

**sweet potato soup**

toasted pecans and broiled marshmallows

**coquilles st. jacques**

wine and butter poached scallops with shallots and haricot verts

**butter poached prawns**

chevre croquettes and smoked heirloom jam

**confit of turkey**

parsnip mashed potatoes, wild mushroom stuffing,  
turkey gravy and cranberry coulis

**ham hocks braised with apples and yams**

mashed potatoes and wild mushroom stuffing

**roast beef with yorkshire pudding**

butter poached brussels sprouts and horseradish chantilly

**3 classic dessert pots**

pumpkin pudding, warm cherry streusel and sweet molasses pecan  
served with buttery planks of piecrust for dipping

**rich frangelico hot cocoa**

with rum balls rolled in candied hazelnuts.



NEW YEAR'S EVE  
2008

omegranate  
champagne gelée  
oyster sampler  
three of the  
northwest's best

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