



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 mollasses pecan
served with buttery planks of piecrust for dipping

rich frangelico hot cocoa

with rum balls rolled in candied hazelnuts.