



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.



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NEW YEAR'S EVE 2008

pomegranate champagne gelée

oyster sampler

three of the northwest's best with a cucumber granita

shrimp cocktail

steamed bay shrimp with a rich chili spiked cocktail sauce

roasted apple and yam soup

winter citrus salad

grapefruit, satsuma & blood orange supremes with shaved fennel and a pomegranate meyer lemon vinaigrette.

bistro greens with shaved pecorino

pan seared maine lobster

sun choke gratinee

roast rack of lamb

braised winter greens, beet coulis, and fried leeks

wild mushroom and pine nut stuffed poisson

port current reduction and parsnip puree

herbed roasted oregon sole

montpellier butter, sauteed julienne of seasonal vegetables

passion fruit custard meringue

new year's sundae with molly moon ice cream

frangelico hot chocolate with rum balls