

To Begin with ... Choice of One

Roasted Butternut Squash Bisque with Fresh Cream & Drizzle of Sage Oil

Chilled Maine Lobster "Martini" with a Diced Avocado Salad & Brandy Dressing

Fresh Fruits and Berries with Organic Blue Agave Nectar and Fresh Mint

To Continue the Feast A Special Holiday Salad with our Bon Appétit Dressing

The Chef Recommends Something Special ...

Cold Smoked Salmon on Potato Pancakes with Apple Celery Slaw 16.00

Fresh Burrata Cheese with Salt-Roasted Beets & Bacon Balsamic Vinaigrette 14.00

Escargot Baked in Herb Butter and Demi Glace with a Hint of Curry 13.00

Classic Shrimp Cocktail with Horseradish Cocktail Sauce 15.00

Peppercorn-Crusted Carpaccio of Beef with Marinated Artichokes, Tomatoes, Baby Arugula,
Parmesan Reggiano & a Garlic & Horseradish Aioli 16.00

Followed by the Main Course

Virginia Ham Baked with Orange Blossom Honey & Finished with a Golden Raisin Glaze & Candied Walnuts

Pan-Seared Chilean Sea Bass over a Sweet Corn, Eggplant & Squash Ragout with a Port Wine Gastrique

Roasted North Carolina Turkey with Herbed Pecan Stuffing, Giblet Gravy, Baked Cinnamon Apples
& Fresh Cranberry Sauce

Veal Medallions, Lightly Sautéed & Garnished with Chanterelle, Shittake & Button Mushrooms in a Light
Madeira Wine Sauce with Angel Hair Pasta

8 oz. Filet Mignon on a Zucchini Crouton with Grilled Hearts of Palm and Sauce Choron

All Main Courses Served with
Asparagus, Button Mushrooms, Sweet Potato Croquette & Freshly Baked Rolls & Creamy Butter

To Finish the Feast ...

Pumpkin Pie with Caramel Cream

or

Bon Appétit Chocolate Mousse with Crisp Gaufrette

Bon Appétit House Blend Coffee or Aromatic Tea

\$69.95 + Tax

A Special Menu is Available
for Children under 10

An Extra Portion
of Turkey,
Stuffing & Gravy
is Available to take Home!