



trellis

christmas dinner

December 25, 2008

\$42 / 12 and under \$21

Starters (Choice of one)

Field Greens Salad

Field greens, baby shaved manchego cheese, pomegranate seeds

Bleu Cheese Salad

Whole leaf romaine, hazelnuts, sliced apples, house-made Roquefort dressing

Char-Roasted Tomato Soup

Heirloom tomatoes, balsamic glaze, & fried basil

Wild Mushroom Soup

Porcini & cremini mushrooms, truffle oil

Spanish Style Cured Ham (La Quercia Rossa)

Thinly sliced, fresh figs, dates, arugula & grissini

Entrées (Choice of one)

Winter Squash Ravioli

House-made ravioli; sautéed winter squash, sage beurre blanc

Pheasant Veronique

French green beans, roasted grapes & shallots

Wild Boar Tenderloin

Fingerling potatoes, leeks, tomato & saffron fondue

Pan-Seared Salmon

Apple-wood smoked, sautéed Granny Smith apples, apple cider reduction, beurre blanc

Tenderloin Tips

Roasted hubbard squash & bleu cheese

Desserts (Choice of one)

Bûche de Noel

Golden Caramel & chocolate sauce

Meyer Lemon Shaker Pie

Rustic Pear Tart

Vanilla anglaise, port sauce

Lemon Sage Flan

Sweet custard with candied sage & tart lemon

Caramel Apple Bread Pudding

Christmas Cookies

Parties of six or greater will be presented with one check, including 20% gratuity

*consuming raw or undercooked meat, poultry, shellfish or egg may increase your risk of food borne illness.