Happy Holidays!
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To Begin...

**NOËL FRUIT SALAD**
Mandarin oranges, apples, blueberries and figs with walnuts

or

**BLACK PEPPER CURED SALMON ROSE**
Shaved fennel and red onion with basil crème fraîche

or

**LOBSTER CAKE**
Jícama and citrus slaw with whole grain mustard rémoulade

Or a Soup...

**A JOLLY PUMPKIN SOUP**
With crisp cinnamon croutons

or

**CHICKEN CONSOMMÉ**
With matzo balls, julienne vegetables and chives

or

**MANGOSPACHO**
Mango gazpacho garnished with red and green peppers, and cilantro

The Salad...

**NUTCRACKER SALAD**
Mesclun and radicchio lettuce, orange segments, pine nuts and orange dressing
THE ENTÉES ...  

**FOREST MUSHROOM RAVIOLI**  
Roasted red bell pepper pesto,  
freshly wilted spinach and crisp onion rings

or

**ALMOND CRUSTED ALASKAN HALIBUT**  
Creamed savoy cabbage, olive oil roasted cherry tomatoes  
and sweet potatoes

or

**GRILLED VEAL AND BEEF TOURNEDOS**  
Roasted château potatoes, winter vegetables  
and morel mushroom cream sauce

or

**TRADITIONAL HANUKKAH BRISKET**  
Potato pancakes, carrot tzimmes, pan gravy,  
applesauce and sour cream

or

**GOLDEN-ROASTED CHRISTMAS TURKEY**  
Chestnut and sage stuffing, pan gravy, sweet potatoes,  
Brussels sprouts, glazed carrots, and cranberry-orange zest sauce

DAILY ALTERNATIVES ...  

Traditional Caesar Salad • Farfalle with Marinara Sauce • Broiled Fillet of Norwegian Salmon • Grilled Chicken Breast with Rosemary • Grilled Black Angus Top Sirloin Steak with Herb Butter • Mashed Potatoes, Rice and Vegetable of the Day

A SWEET ENDING ...  

**GINGERBREAD SOUFFLÉ**  
Rum raisin sauce with a dollop of crème fraîche

or

**CHOCOLATE MARQUISE**  
Bittersweet Belgian chocolate mousse with fine Caribbean rum and cherry compote

or

**NOODLE KUGEL**  
Spiced baked apple and raisin noodle pudding

or

**SUGAR-FREE CINNAMON AND WALNUT PARFAIT**  
Ice cream layered with orange and lime ragoût,  
topped with freshly whipped cream

or

SELECTION OF ICE CREAMS AND SHERBETS