



**Christmas Day**  
**Wednesday, December 25, 2013**

**First Course – Choice of**

**Chesnut Veloute**

Chanterelle Mushroom, Black Truffle Double Cream

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**\*Peekytoe Crab Bisque en Croute**

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**\*Pan Fried Scallop Salad,**

Granny Smith Apples, Honey Candied Walnuts, Caramelized Celery Root,  
Petite Greens, Almond Milk Vinaigrette

**~~ Intermezzo ~~**

Grapefruit Thyme Sorbet

**Entrée – Choice of**

**\*Grilled George Bank Cod**

Red Beet Carpaccio, Oyster Beurre Blanc

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**\*Duck Magret**

Pear Carpaccio, Roasted Chestnut, Hazelnut Vermont Goat Cheese Cannelloni, Fennel Jus

**Dessert**

**Traditional Buche de Noel**

Grand Marnier Infused, Ginger Orange Marmalade

**\$59.00 per person**

Gratuity and tax not included

*Before placing your order, please inform your server if a person in your party has a food allergy.*

\*These items contain raw ingredients and are prepared to order

\*Massachusetts Food Code requires disclosure that the consumption of raw or undercooked meat, fish or egg products may increase your risk of foodborne illness