

Christmas 2018



STARTERS



BELGIAN ENDIVE SALAD

frisee, pickled red pears, walnut crisp, shropshire blue cheese

SMOKED TOMATO CHOWDER

shrimp, candied pepitas, crème fraiche

BAKED OYSTERS

hearts of palm, red curry, basil

ENTREES



POMEGRANATE MOLASSES ROASTED LAMB RACK

purple potato pancake, romanesco puree

SALTAGE PRIME RIB

blistered green beans, mascarpone potato puree, truffle jus

LAKE TROUT

cipollini onion, haricot verts, roasted pine nut puree, brown butter

DESSERT



RED WINE POACHED PEAR

cranberry foam, pomegranate cloud, citrus cream

CHOCOLATE TERRINE

candy cane gelato, raspberry compote, mint oil

EGGNOG PANNA COTTA

cinnamon tuille, apple compote

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\$70 per person

GRAND
TAVERN
BY DAVID BURKE