

Holidays ON THE Hill

Thanksgiving

Thursday, November 26, 2015
12pm-10pm

Amuse: Cranberry & Taleggio Cheese Panattone

First Course:

Spiced Roasted Beets, Crème Fraiche Mousse,
Candied Walnuts

Entree:

Turkey Roulade, Corn Dumpling, Turkey Jus,
Haricot Verts & Wild Mushrooms

Dessert:

Pumpkin Pie, Spiced Chantilly Cream, Pecan Brittle

Christmas Eve

Thursday, December 24, 2015
12pm-10pm

Amuse: Smoked Salmon Deviled Egg

First Course:

Seared King Salmon, Corn Pudding, Fennel Crème

Entree:

Herb Stuffed Pork Tenderloin, Pomegranate Reduction,
Caramelized Cauliflower, Dried Fruit Gremolata

Dessert:

Elderflower Panna Cotta

Christmas Day

Friday, December 25, 2015
12pm-10pm

Amuse: Lobster Bisque, Tempura Chives

First Course:

Duck Confit, Mache, Persimmon Vinaigrette, Pomegranate

Entree:

Beef Tenderloin, Bone Marrow Butter, Demi,
White Asparagus Bundles, Duchesse

Dessert:

Christmas Figgy Pudding, Crème Anglaise

New Year's Eve

Thursday, December 31, 2015
3pm-10pm

Amuse: Lobster Shooter

First Course:

Seared Scallop, Horseradish Salsify Crème, Mizuna Pesto,
Rainbow Carrot Chips

Entree:

Fillet Mignon, Smoked Crottin De Chavignol,
Pepper Chimichurri, Sweet Potato Gnocchi, Baby Romanesco

Dessert:

Poached Rubarb, Mascapone Cream, Hibiscus Ice Cream,
Gin & Tonic Syrup

Featuring Al Marshall Trio (5pm-9pm)



\$79 per adult
\$99 per adult w/ Wine Pairing
\$49 per child (ages 4-12)
(prices exclude tax & gratuity)

RESERVATIONS REQUIRED
PLEASE CALL 415-616-6941