



Served December 24 & 25, 2011

## Merry Christmas!

### Chef's Canapé

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#### Roasted Chestnut Agnolotti

Maple Cured Grawlax,  
Mascarpone Enriched Pasta,  
Fresh Petite Sage  
Scheurebe, Lingenfelder, Pfalz, Germany, 2007

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#### Rifle Ranch Leg of Lamb

Cassoulet of Flageolet Beans,  
Apple Smoked Bacon Lardoons,  
Buttercup Squash  
Cabernet Sauvignon, Haras, "Character" Chile, 2005

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#### Whole Basted Lola Duckling

Organic Wild Rice,  
Sunburst Orange Soy Lacquer,  
Winter Root Vegetables  
Blend, Clos Basté, Bigorre, France, 2010

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#### Bouche Noël

Eggnog Ice Cream,  
Valrhona Chocolate Sauce  
Port, Vat #15, Unionville, NJ

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### Recommended for Two Only

Eighty Five Dollars per Person  
Forty Five Dollars for Wine Pairing Per Person  
(Tax & Gratuity Are Not Included)

Chef de Latour  
John Benjamin

Sommelier  
Susanne Lerescu