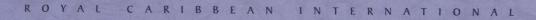


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TO BEGIN ...

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 ENTRÉES . . .

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

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

NOODLE KUGEL

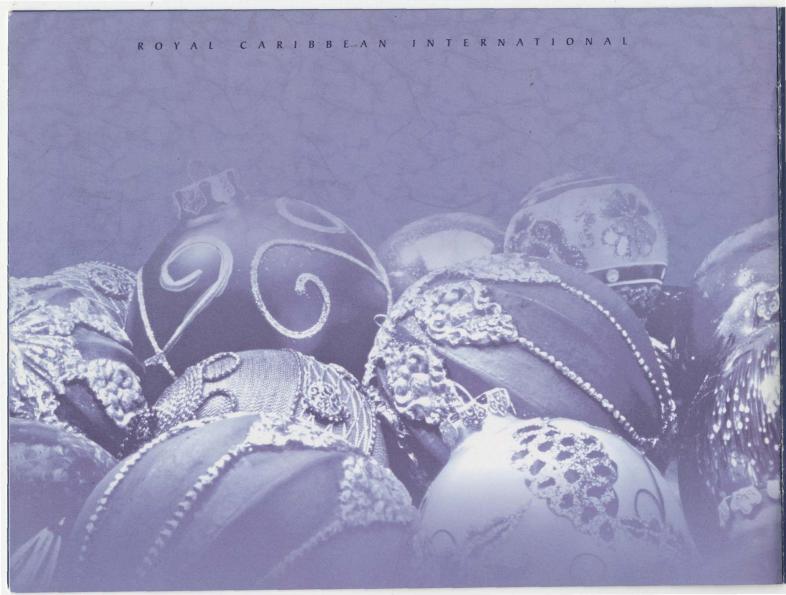
Spiced baked apple and raisin noodle pudding

or

SUGAR-FREE CINNAMON AND WALNUT PARFAIT

Ice cream layered with orange and lime ragoût, topped with freshly whipped cream

pote or topped w SELECTION OF ICE CREAMS AND SHERBETS





Get out there.[®]