

CHRISTMAS

AT STOCK HILL

\$75 PER PERSON

first choice of

LOBSTER BISQUE

classic lobster bisque, chunks of lobster, scented with sherry, chopped chives & crème fraîche

GARDENS & FARMS

local mixed greens, apples, goat's cheese, dried cherries, candied pecans, tarragon orange vinaigrette

second choice of

BEEF WELLINGTON

6 oz. filet of beef, mushroom duxelle, fines herbs crepe, puff pastry, red wine & porcini demi glace, pommes purée, butter & thyme glazed carrots

OSSO BUCCO OF PORK

braised in pinot noir with wild mushrooms, mirepoix & spice box, creamy leek polenta, fresh herbs, orange gremolata

WHAT THE DUCK?!

roasted half duck, sauce of pear & elderflower, apple crisps, hazelnuts, root vegetable polenta

SALMON

cedar smoked cream, brown butter, preserved lemon & caper vinaigrette, confit of autumn squash, caraway-black olive soil, pickled shallot

third choice of

EGGNOG CRÈME BRÛLÉE

housemade vanilla wafers, clementine marmalade

BÛCHE DE NOËL

classic chocolate cake roulade, white chocolate buttercream, meringue, chocolate mark, crème anglaise