

To Begin with Choice of One

Roasted Butternut Squash Bisque with Fresh Cream & Crisp Sage

Maine Lobster Cocktail with Bon Appétit's Brandy Dressing

Fresh Fruits and Berries with Orange Blossom Honey and Fresh Mint

To Continue the Feast A Special Holiday Salad with Romaine, Arugula & Spinach with Golden Raisins, Cranberries, Tomatoes, Shaved Parmesan & our House Dressing

The Chef Recommends Something Special ...

Cold Smoked Salmon on Potato Pancakes with Apple Celery Slaw & Mustard Dill Sauce 16.00

Fresh Burrata Cheese with Salt-Roasted Red & Golden Beets, a Fig Balsamic Vinaigrette and an Herbed Baguette 14.00

Snails Baked in Sweet Garlic Herb Shallot Curry Butter. Served with a Mini Baguette 13.00

Classic Shrimp Cocktail with Horseradish Cocktail Sauce 15.00

Beef Tenderloin Carpaccio with Assorted Roasted Mushrooms, Grape Tomatoes, Shaved Parmesan & Horseradish Aioli 18.00

Jumbo Lump Crabmeat Martini with a Stone Ground Mustard Dijonaise, Crispy Garlic & Micro Greens 19.00

Followed by the Main Course ...

Virginia Ham Baked with Clover Honey & Finished with a Golden Raisin Glaze & Toasted Walnuts

Pan-Seared Chilean Sea Bass over Roasted Fingerling Potatoes, Oyster Mushrooms & Asparagus with a Maine Lobster & Sherry Wine Sauce

Roasted Carolina Turkey with Pecan Stuffing, Giblet Gravy, Baked Cinnamon Apples & Fresh Cranberry Sauce

Sautéed Veal Medallions in a Chanterelle & Shiitake Mushroom Cream with House-Made Chive Spätzle

8 oz. Filet Mignon on a Crisp Eggplant Crouton with Grilled Hearts of Palm & a Roasted Shallot Tarragon Bearnaise



All Main Courses Served with Asparagus, Button Mushrooms, Sweet Potato Croquette & Freshly Baked Rolls & Creamy Butter

To Finish the Feast

Classic Pumpkin Pie with Dulche de Leche & Whipped Cream

or

Bon Appétit Chocolate Mousse with Crisp Gaufrette

Bon Appétit House Blend Coffee or Aromatic Tea

\$79.95 + Tax

An Extra Portion of Turkey, Stuffing & Gravy is Available to take Home! \$9.95

A Special Menu is Available for Children under 10

