



Braxton's Christmas Table d'hôte

December 24, 25, 26. 2017

Smoked Tomato and Basil Bisque
with a parmesan twist

or

Roasted Chestnut Dusted Baby Spinach
ice wine and grainy mustard dressing, sundried cranberries and crumbled feta

or

Brome Lake Duck and Foie Gras Terrine
on grilled apple and toasted brioche

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Grilled Lamb Chops on Smoked Mozzarella Polenta ~59

Kalamata olive jus, confit cherry tomatoes and grilled asparagus

or

Sage and Sourdough Stuffed Organic NB Turkey ~55
chardonnay gravy, buttermilk whipped potatoes, candied carrots, Brussel sprouts and cranberry sauce

or

Filo "Gift Wrapped" Halibut ~65
on parsnip puree, shaved Brussel sprouts and brandied lobster bisque sauce

or

Surf and Turf ~89

6oz. charbroiled filet mignon with lobster, scallops and shrimp on whipped potatoes,
grilled asparagus and Béarnaise sauce

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Dark Chocolate Rum Torte

mini blackberry macaroon and bumbleberry sorbet

or

Hazelnut Meringue

creamy mascarpone, red wine poached pear and maple walnut ice cream

