



Artisan

CHRISTMAS 2019

TO START

BRANDIED LOBSTER BISQUE

Lobster-tarragon mirepoix, lemon cream

HOLIDAY CHOPPED SALAD

Mandarin, avocado, cranberries

Kale, Brussels sprouts, quinoa, hazelnut

lemon-ginger vinaigrette

ROASTED BEETS & QUINCE

Arugula, apple, pomegranate seeds, walnut

Moscatel dressing, Twig farm goat Tomme

LOCAL OYSTERS AU GRATIN

Pickled shallot, preserved lemon, bacon

HOUSE MADE SALMON GRAVLAX

Warm fingerling, petite cress, radish

Horseradish cream, grilled lemon

SHRIMP & CRAB COCKTAIL

Avocado, cara cara orange, cherry tomato

Lemon elixir dressing

TRUFFLE-FOIE GRAS COUNTRY PATE

Frisee-mache greens, pickled chanterelle

Lingonberry-mustard, brioche toast

VENISON CARPACCIO

Stracciatella, pickled blueberries, pistachio crumb

roquette arugula

TO FOLLOW

WINTER SQUASH RISOTTO

Brussels sprouts, beets, Bayley Hazen blue, maple vinegar glaze

ELK OSSO BUCCO

Anson Mills polenta, parsnip, delicata squash, pomegranate

WILD BOAR CHOP

Grits cake, whipped carrot-rutabaga, roasted lady apple

Hard cider au jus

JUMBO SEA SCALLOPS

Roasted cauliflower, butternut squash mousseline

Orange brown butter sauce

CRISPY DUCK BREAST

Sweet potato rosti, Seckel pear, parsnip

Huckleberry agro dolce

ATLANTIC TURBOT

Alpha Tolman crust, celery-creamed spinach, truffled-salsify

Madeira au jus

PRIME NY STEAK

Watercress, foraged mushrooms, gratin Dauphinois

Bordelaise sauce

FINALLY

ENGLISH CHRISTMAS PUDDING

Whiskey English cream, vanilla ice cream

ICE CREAM TRIFLE

Vanilla, chocolate, Nutella ice cream

Blondies, cherries, Chantilly, candied pecan

EGGNOG BRULEE

Bourbon, rum, cinnamon, vanilla, citrus Madeleine cookie

BAKED APPLE ROSE

Cheesecake ice cream, cranberry marmalade

3-course price fixe menu – \$65

Gluten free *