

Christmas Eve & Day 2017

(Choice of Entree denotes price of 3-Course Dinner)

1st Course

Guests select one:

Green Chile Corn Chowder w/ Arugula Pesto

Maryland Blue Crab Cake w/ Chipotle Remoulade

Baby Spinach w/ Pear, Grapefruit, Goat Cheese, Candied Pecans
& Cranberry Vinaigrette

Shrimp & Spinach Dumplings w/ Tahini Sauce

Crispy Calamari w/ Lime Dipping Sauce

Organic Baby Greens w/ Olive Oil & Lemon

Entrée

Guests select one:

Chicken 'Volcano' ~ Breaded Chicken Breast Stuffed w/ Sun Dried Tomatoes,
Poblano Chiles, Red Peppers, Almonds & Asadero Cheese
w/ Rice, Asparagus & Chipotle Mushroom Cream

60.00

Butternut Squash – Pumpkin Risotto w/ Wild Mushrooms,
Italian Parsley & Crispy Sage

55.00

Pan Seared Achiote Salmon w/Green Chile – Creamy Polenta,
Chayote Squash & Cranberry Beurre Blanc

60.00

Pan Seared Duck Breast w/ Butternut Squash Mash, Roasted Sweet Corn,
Grilled Zucchini, Baby Carrots & Tamarind Glaze

60.00

Grilled Colorado "Rosen" Lamb Chops w/ Poblano Sweet Potato Gratin,
Roasted Brussels Sprouts & Brandy Currant Glaze

70.00

Slow Roasted "Sterling Silver" Prime Rib w/ Horseradish Mashed Potatoes,
Ancho Chile Au Jus & Green Beans

65.00

Child's Plate – 10yrs. & Under

Mac n' Cheese & Choice of Dessert

25.00

Dessert

Guests select one:

Salted Caramel – Apple Upside-Down Cake w/ Cinnamon Ice Cream

Tahitian Vanilla Crème Brûlée

Orange – Cranberry Bread Pudding w/ Crème Anglaise

Pecan Pie w/ Fresh Mango & Rum Sauce

Coffee Bean Ice Cream w/ Piñon Crisp & "Cajeta" Caramel

Chocolate Mousse w/ Blood Orange Sauce & Pecan Chocolate Crust

Executive Chef: Kelmin Rosa

Pastry Chef: Rosa Lemus

