

Gourmet Maisons

holiday celebration dinner

within each course, choose one menu option

cocktail hour

Cheese & Charcuterie Boards

A Selection of Passed Hors D'Oeuvres

first course

Gem Lettuces with Apple, Walnut, Bleu Cheese, & Sherry Shallot Vinaigrette

Roasted Squash & Carrots with Burrata, Chimichurri & Toasted Baguette Crumbles

Champagne Vinegar Beets with Cypress Grove Chevre, Citrus & Beet Greens

second course

Hamachi with Avocado, Lemon Oil & Aleppo Pepper

Prawn Satay with Peanut Sauce & Pickled Cucumbers

Gnocchi with Roasted Garlic, Spinach & Walnut Pesto

third course

Dry Aged Rib Eye with Ricotta Cauliflower, Romanesco & Hazelnuts

Roasted Pacific Halibut with Fennel, Farro & Salsa Verde

Cashew Carbonara with Hand Rolled Penne & Shiitake (*vegan*)

dessert

Chocolate Mousse with Guittard Chocolate & Fleur de Sel

Pear & Cranberry Galette with Crème Fraiche Ice Cream & Black Pepper

Brown Butter Cake with Miso Caramel Icing & Blackberry Sherbet

upon booking, please notify us of any dietary restrictions so that we can best accommodate each of your guests