



## 2017 Terrace Lounge Prix Fixe Christmas Dinner Menu

*Our goal is to provide an exciting dining experience and adventure toward new taste horizons with color and contrast, seasoning skills, and an atmosphere that reflects the total spirit of this most beautiful holiday.*

**The Complete Holiday Dinner**  
Includes Your Choice of Appetizer, Salad, Main Course, Dessert and Coffee or Tea

### APPETIZERS

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HOUSE-SMOKED FILLET OF SALMON  
Herb Hummus, Cherry Tomato, Cucumber, Citrus Crème Fraîche

CLASSIC JUMBO SHRIMP COCKTAIL (\$6 additional)  
Cocktail Sauce and Continental Sauce

CRAB AND LOBSTER CAKES  
Shaved Fennel and Baby Arugula Salad, Piquillo Pepper Coulis,  
Saffron Aioli, Crispy Lotus Root

PRIME BEEF CARPACCIO  
Truffle Chimichurri, Micro Greens

ROASTED CHESTNUT SOUP  
Lentil-Onion-Sage Chutney, Herbed Brioche Croutons, Black Garlic Puree

THE MANOR'S CREAM OF WILD MUSHROOM SOUP

MAINE LOBSTER BISQUE With Lobster Ragoût, Basil Infusion

### SEASONAL SALAD

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MESCLUN SALAD WITH BLOOD ORANGE SEGMENTS  
Crumbled Feta Cheese, Dried Cherries, Candied Walnuts, Blood Orange Vinaigrette

### MAIN COURSES

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ATLANTIC SALMON STUFFED WITH JUMBO CRABMEAT  
Roasted Red Pepper and Walnut Purée, Root Vegetables, Basil Beurre Blanc

SHELLED MAINE LOBSTER BRAISED IN SWEET BUTTER  
Asparagus and Wild Mushroom Fricassée, Sunchoke and Pear Purée,  
Crispy Polenta, Lemongrass-Ginger and Shellfish Emulsion

FREE RANGE CHICKEN BREAST  
FILLED WITH SPINACH AND WILD MUSHROOMS  
Seared Belgian Endive, Bacon Jam, Smoked Leek-Potato Hash, Chive Beurre Blanc

BROWN SUGAR-BRAISED SHORT RIBS  
Granny Smith Apple and Cheddar Cheese Polenta, Roasted Root Vegetables,  
Shaved Rainbow Carrots, Natural Jus

BEEF FILET MIGNON  
Mixed Vegetable Bouquet, Caramelized Pearl Onions,  
Roasted Garlic and Black Truffle Mashed Potatoes, Forestière Sauce

HERB-CRUSTED RACK OF LAMB (\$5 additional)  
White and Green Asparagus, Confit of Heirloom Cherry Tomatoes,  
Sweet and Savory Potato Gratin, Thyme Jus

GRILLED VEGETABLE AND QUINOA STRUDEL  
Peppers, Squash, Zucchini, Carrot Ginger Sauce, Japanese Seven Spice (Vegan)

### DESSERTS

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MILK CHOCOLATE BÛCHE DE NOËL  
Milk Chocolate, Dark Chocolate, Spices, Rum

BURGUNDY POACHED SECKEL PEAR  
Burgundy Wine, Pear, Vanilla, Mascarpone, Pistachio

CHEF'S ASSORTMENT OF ARTISAN CHEESES  
Saint-André Triple Crème (Cow-Soft-France)  
Valley Shepherd Gotagetagoat (Goat-Soft-New Jersey)  
Valley Shepherd Pepato (Sheep-Soft-New Jersey)  
Served with Truffle Honey, Apple Chutney, Quince Paste,  
Candied Marcona Almonds, Banana Date Walnut Bread

### BEVERAGES

COFFEE, DECAFFEINATED COFFEE, TEA OR MILK

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\$75.95 per person plus tax and gratuity  
Children's Dinner available on request for ages 3 to 10 for \$29.95