

HAPPY HOLIDAYS

A T R I V A C R A B H O U S E

LUNCH

SOUPS AND SALADS (Select One Prior to Event)

Curried Butternut Squash Soup

Pear, Cinnamon, Brown Sugar-Cayenne Glazed Bacon

Empire Apple Salad

Organic Greens, Pecans, Maytag Blue Cheese, Cider Vinaigrette

ENTREE (Guest Selects at Time of Event)

Three Cheese & Swiss Chard Agnolotti

Brown Butter, Sage, Spiced Walnuts, Micro Arugula

Beef Short Ribs

Potato Puree, Glazed Carrots, Natural Jus

Atlantic Salmon

Roasted Winter Roots, Spansih Chorizo, Thyme Essence

DESSERTS (Select One Prior to Event)

GINGERBREAD CHEESECAKE

Apples, Caramelized Ginger, Mint

Eggnog Crème Brulee

Quince, Thyme

\$32 per person

Price does not include applicable sales tax & gratuity • Menu Selection-five business days prior to event • 15 person minimum



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A T R I V A C R A B H O U S E

DINNER

HORS D'OUVRES (Family Style or Passed)

Spiced Cured Salmon Tartar • Apple, Togorashi Cream

Curried Butternut Squash Shooter • Five Spice Foam, Apple Jam, Cinnamon

Beef Short Rib Pot Stickers • Pineapple, Maple, Sesame, Cilantro

SOUP OR SALAD (Select One Prior to Event)

Rutabaga Soup • Pancetta, Maple, Thai Basil

Wild Mushroom Broth • Hom Shomenji Mushrooms, Kelp, Cilantro

Empire Apple Salad • Organic Greens, Pecans, Maytag Blue Cheese, Cider Vinaigrette

Spinach Salad • Walnuts, Kumquats, Smoked Bacon, Eggnog Vinaigrette

ENTREE (Select Three Prior to Event)

Three Cheese & Swiss Chard Agnolotti • Brown Butter, Sage, Spiced Walnuts, Micro Arugula

Pork Tenderloin • Wild Rice Timbale, Sun-Dried Fruits, Tamarind Reduction

Chicken Roulade • Bacon, Apples, Celery Root, Mizuna

Duck & Duck (Confit Leg/Seared Breast) • Sweet Potatoes, Figs Molasses, Brussels Sprouts

DESSERT (Select One Prior to Event)

Gingerbread Cheesecake • Apples, Caramelized Ginger, Mint

Dried Fruit Bread Pudding • Cinnamon Gelato, Five Spices, Caramelized Pecans

Eggnog Crème Brulee • Quince, Thyme

Pumpkin Cake • Cream Cheese, Cranberries, Vanilla Sauce

\$45 per person

Price does not include applicable sales tax & gratuity • Menu Selection-five business days prior to event • 15 person minimum



HAPPY HOLIDAYS

A T R I V A C R A B H O U S E

DINNER

HORS D'OUVRES (Family Style or Passed)

Duck Confit Crisp • Brie Cheese, Cranberries, Walnuts

Pumpkin Seed Crusted Scallops • Apple Cider, Micro Arugula, Orange

Beef Tenderloin Skewer • Zucchini, Marcona Almonds, Salsa Verde

Wild Mushroom & Ricotta Cannelloni • Aged Balsamic, Parmesan Dust

Juniper Berries Crusted Cervena Venison • Cranberry, Apple, Brussels Sprouts

SOUP OR SALAD (Select One Prior to Event)

Curried Butternut Squash Soup • Pear, Cinnamon, Brown Sugar-Cayenne Glazed Bacon

Sweet Potato & Brie Cheese Soup • Quince, Leeks, Croutons

Barolo Poached Red Pear Salad • Endive, Frisse, Pistachios, Spiced Red Wine Dressing

Kabocha Squash Salad • Figs, Butter Lettuce, Aged Balsamic, Parmesan Dust

ENTREE (Select up to Three Prior to Event)

Filet Mignon • Fingerling Potatoes, Portabello Mushrooms, Natural Jus

Atlantic Swordfish • Maple, Butternut Squash, Quince, Apple Cider

Beef Short Ribs • Potato Puree, Glazed Carrots, Natural Jus

Three Cheese & Swiss Chard Agnolotti • Brown Butter, Sage, Spiced Walnuts, Micro Arugula

Chicken Roulade • Bacon, Apples, Celery Root, Mizuna

DESSERT (Select One Prior to Event)

Gingerbread Cheesecake • Apples, Caramelized Ginger, Mint

Dried Fruit Bread Pudding • Cinnamon Gelato, Five Spices, Caramelized Pecans

Eggnog Crème Brulee • Quince, Thyme

Pumpkin Cake • Cream Cheese, Cranberries, Vanilla Sauce

\$49 per person

Price does not include applicable sales tax & gratuity • Menu Selection-five business days prior to event • 15 person minimum

