



SAMPLE MENU: HERITAGE HOLIDAY PARTY

PACKAGE DETAILS

\$200 PER PERSON WITH BEVERAGE PACKAGE/PAIRINGS

CAVIAR TASTING: \$70 PER PERSON

OYSTER FLIGHT: \$12 PER PERSON

We require a deposit of 75% of the total event, charged on a credit card upfront. The week of the event the remaining 25% of the total will be charged. Minimum count is due upon deposit, as this number is how we estimate the deposit amount. A confirmed guest count is kindly due one week prior to the date of the event. Cancellations are applicable up to 30 days in advance. Deposits from cancellations after 30 days can be used toward a future event. All prices are for goods; we add 11.75% for sales tax and 20% for a service fee.

THE MENU

APPETIZERS & CHAMPAGNE RECEPTION

ANDRE HEUCQ, NV, BLANC DE MEUNIÈR

“CHIPS AND DIP” SIBERIAN RESERVE

With crème fraiche and chives on a kennebec chip

BEEF AND GOAT CHEESE NAPOLEON WITH GOJI-RAISIN COMPOTE

PLATED DINNER

APPLE AND ENDIVES SALAD

With apple cider-whole grain vinaigrette, blue cheese, celery, textures

ROASTED BABY BEET SALAD

With horseradish mousse, squash, radishes, olive oil pearls, oranges

ENTREES

IRON SKILLET HALIBUT

With lobster cream, carrot and curry cous cous, pickled chantrelle, crispy kale

WOOD SMOKED PRIME RIB

With marrow popovers, horseradish crème, foie bordelaise, roasted heirloom cauliflower

DESSERTS

CHRISTMAS PROFITEROLES AND BROWN BUTTER-PECAN ICE CREAM

BOUCHE DE NOEL

With peppermint ice cream
