

P A P I L L O N

HOLIDAY DINNER

55.00 PER PERSON

75.00 WITH WINE PAIRING

SWEET POTATO CROQUETTES WITH APPLEWOOD SMOKED BACON, ROASTED GARLIC, NUTMEG, AND ORANGE - TARRAGON AIOLI

OR

ARTISAN CHEESE AND CHARCUTERIE WITH TRADITIONAL ACCOUTREMENTS

nino franco "rustico" prosecco, italy, nv

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ROASTED BUTTERNUT SQUASH-APPLE BISQUE WITH SPICED CRÈME FRAICHE AND BRIOCHE CROUTONS

dr. loosen "blue slate" riesling, mosel saar ruwer, germany, '06

OR

MT. OLIVE ORGANIC MIXED HERB SALAD WITH BABY LEAF LETTUCE, GRILLED MATSUTAKI MUSHROOMS, SATSUMA ORANGES, TOASTED PINENUTS, CHEVRE, AND PERSIMMON VINAIGRETTE

elk cove pinot gris, willamette valley, Oregon, '06

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BUTTERMILK BRINED AND CEDAR PLANK ROASTED QUAIL WITH SALT ROASTED BOSCH PEAR, SWEET POTATOES, AND ORGANIC ARUGULA SAUTÉED IN HOUSE CURED BACON

a-z pinot noir, oregon, '06

OR

BOURBON, MOLASSES, AND PECAN GLAZED BERKSHIRE HAM WITH KUMQUAT MARMALADE, ROASTED GARLIC MASHED POTATOES, AND SAUTÉED BLACK KALE

turley "juvenile" zinfandel, templeton, '05

OR

FENNEL CRUSTED BLUE NOSE SEA BASS WITH SAUTÉED SALAD OF HARICOT VERT, SHAVED FENNEL, AND OYSTER MUSHROOMS, WITH SMOKED TOMATO CONFIT AND MEYER LEMON BEURRE BLANC

clos de nouys vouvray, france, '06

OR

GRILLED HERB MARINATED PRIME ANGUS FLATIRON WITH CARAMELIZED SHALLOTS, GARLIC MASHED POTATOES, SEASONAL VEGETABLES AND RED WINE-BALSAMIC REDUCTION

torbreck, "cuvee juveniles" grenache/mataro/shiraz, barossa, , australia, '06

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TRADITIONAL CHOCOLATE BUCHE DE NOEL

coffee or tea

*market items will vary according to seasonal availability

supplemental vegetarian entrees are available with prior notice