

Christmas Dinner



Reception

EMMENTALER GOUGÈRE
SMOKED SALMON CORONET
FOIE GRAS CRÈME BRULÉE
CHAMPAGNE DUVAL-LEROY BRUT

Dinner

OX TAIL CONSOMMÉ "CHAROLAISE" EN CROUTE
PEARL ONIONS, CARROTS, SAVOY CABBAGE
BROADBENT MADEIRA "RAINWATER"

SIDE STRIPED SHRIMP TERRINE
SCALLOP TARTARE, HORSERADISH REMOULADE
2008 CHATEAU MONT-PÉRAT, BORDEAUX BLANC

COX PIPPIN APPLE AND GINGER GRANITÉ

ROASTED VENISON LOIN AND
BRAISED LAMB CHEEK STRUDEL
CELERIAC GRATIN, SAUCE PÉRIGUEUX
2006 BEAUNE PREMIER CRU, LOUIS JADOT

CAMEMBERT DE NORMANDIE
GRAPES AND WALNUTS
2001 CHATEAU BELLE-VUE, HAUT MÉDOC

CRISPY D'ANJOU PEAR AND MILK CHOCOLATE CAKE
POIRE WILLIAM GELÉE, ROASTED VANILLA SORBET
1998 CHATEAU RIEUSSEC, SAUTERNES

FRESHLY BREWED 49TH PARALLEL COFFEE AND
A COLLECTION OF "T" TEAS

Executive Chef Ken Nakano
ROSEWOOD HOTEL GEORGIA

DECEMBER 15 2011