



MADISON'S
GRILL

Christmas Day Dinner

Tuesday December 25, 2018

I

Amuse Bouche

Chef Inspired

II

Butternut and Sage

Lightly Spiced Butternut Squash Soup, Crème Fraiche & Sage

OR

Broccoli & Baby Kale Salad

Baby Kale, Broccoli Florets, White Balsamic Caraway Dressing, Cranberries, Sunflower Seeds,
Bacon & Grana Padano

III

Braised Short Rib

Braised Beef Short Rib, Horseradish Parsnip Puree, Roasted Beets, Pickled Mushrooms & Red Currents

OR

Seared Scallops

Boar Bacon, Water Cress, Apple Puree, Caviar

IV

Lemon Sorbet

Fresita Sparkling wine

V

Beef Wellington

Petit Tender Wellington, Pomes Puree, Asparagus,

Madeira Glace de Viande

OR

Organic Chinook Salmon

Certified Organic Farmed Chinook Salmon, Lemon Saffron Risotto, Blistered Cherry Tomato, Sautéed Wild

Mushrooms, Fennel Chutney

OR

Stuffed Turkey Roulade

Prosciutto Wrapped Turkey Breast Stuffed with Thigh Force meat, Mashed Potato, Bacon Seared Brussel Sprouts,

Baby Carrots, Cranberry Orange Glaze, Traditional Dressing & Turkey Gravy

VI

Eggnog Panna Cotta

Spiced Rum Caramel & Cinnamon Whipped Cream

OR

Traditional Pumpkin Pie

Candied Pecans, Cinnamon Whipped cream & Ginger Snap Crunch

\$109.00 per person