



CHRISTMAS 2017

Welcoming All This Holiday Season

SERVING 12PM UNTIL 8PM

À LA CARTE COURSE

(choice of one)

Warm Wild Mushrooms ~ marsala lemon-thyme sabayon, frisée, spinach, torn brioche crouton, sherry braised cipollinis

Tuna Tartare ~ mustard, shallots, lemon, capers, black pepper crème fraiche, toast points

TEDDY Waldorf Salad ~ shaved brussels, maytag blue cheese, charred grapes, walnuts, cider apples, sage buttermilk dressing

Winter Citrus Beet Salad ~ caraway crème fraiche, grapefruit, navel oranges, honey-toasted oats

CARVING STATION

Leaping Waters Farm Roasted Turkey

traditional gravy, giblet gravy, cranberry sauce

Orange Bourbon Glazed Virginia Ham

marmalade, honey mustard

Back Creek Bend Farm's BBQ Ribs

6 hours roasted fall off the bone, shoyu glazed or TEDDY coffee bbq

Miso Glazed Wild Salmon

ponzu sauce, ginger vinaigrette

SIDES

Butternut Squash Soup ~ brown sugar-chipped apple, brown butter-sage granola

Charred Brussels Sprouts ~ candied cranberry, balsamic, rosemary

Gorman Farm Creamed Spinach ~ parmesan, béchamel, rosemary

Clam & Mussel Cioppino ~ lemon, pernod, basil, celeriac, sauce américaine

Apple Cider Heirloom Carrot ~ roasted and poached

Braised Greens ~ smoked turkey, scallions, vinegar

Potatoes Dauphinoise ~ lemon, thyme, parmesan, cheddar

TEDDY Mac & Cheese ~ smoked gouda, parmesan, cheddar

Caramelized Candied Yams ~ pecan oatmeal streusel

Whipped Potatoes

Traditional Brioche & Herb Stuffing

À LA CARTE DESSERTS

(choice of one)

Apple Galette ~ salted caramel ice cream, calvados caramel

Chocolate Pot de Crème ~ cranberry, fresh cream

Pumpkin Pie ~ bourbon ice cream, caramel

Pain Perdu ~ tart cherries, coffee custard, red velvet crumble

\$60 per person & \$21 for Children 12 and under

plus tax and service charge

LARGE GROUPS WELCOME