



THE GEORGIAN

A CLASSIC APPROACH TO CONTEMPORARY CUISINE

Christmas Eve
December 24, 2009

Regionally Inspired European Charcuterie

Smoked and Cured Fish and Crustaceans,
Massive Tiger Prawn Towers,
Dungeness and Alaskan King Crab Legs

Abundance of Organic Salads and Artisan Breads



Choice of:

Roast Tom Turkey with all the Trimmings

Kessler Loin,
Apple and Carmiliezed onion
Bread Pudding

Seared Scallops, Melted Foie Gras, Wild Mushrooms
Pecan Sage Butter

Triple cream Formage Blanc and Sweet Onion Tart,
Pumpkin Beurre Noisette,



Array of Handcrafted Local and European Cheeses,
Preserved Fruit Breads and Candied Nuts



Festive Dessert Buffet and Housemade Chocolates,
Duelling Chocolate Fountains



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