



THE GEORGIAN
A CLASSIC APPROACH TO CONTEMPORARY CUISINE

Christmas Day
December 25, 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

Honey Baked Ham, Marshmallow Yams,
Rainbow Carrots, White Cheddar Biscuit

Crispy Wild King Salmon, Butter Cream Potatoes,
Morel Mushroom Truffle Butter

Roasted Loin of Venison, Garlic Dijon Crust,
Ratatouille Pave, Goat Cheese Whipped Potatoes

Fricassee of Hand Rolled Russet Potato Gnocchi,
Chanterelle Mushrooms, Delicate Squash Tort



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



Festive Dessert Buffet and House Made Chocolates,
Duelling Chocolate Fountains



THE GEORGIAN
A CLASSIC APPROACH TO CONTEMPORARY CUISINE

Christmas Day
December 25, 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

Honey Baked Ham, Marshmallow Yams,
Rainbow Carrots, White Cheddar Biscuit

Crispy Wild King Salmon, Butter Cream Potatoes,
Morel Mushroom Truffle Butter

Roasted Loin of Venison, Garlic Dijon Crust,
Ratatouille Pave, Goat Cheese Whipped Potatoes

Fricassee of Hand Rolled Russet Potato Gnocchi,
Chanterelle Mushrooms, Delicate Squash Tort



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



Festive Dessert Buffet and House Made Chocolates,
Duelling Chocolate Fountains