

Plated Christmas Menu

MAINS

Prime Rib

*au jus, creamy horseradish, aligot potatoes,
sautéed mushrooms*

Herb Roasted Airline Chicken

*roasted brussel sprouts tossed in grainy mustard,
potato puree, lemon thyme jus*

Pan Seared Halibut

*butternut squash risotto, fontina and parmesan
cheese, pepitas*

Cauliflower Steak

*marcona almond pesto, blistered tomatoes, fresh
grated Grana Padano*

STARTERS

Truffle Deviled Eggs

New England Clam Chowder

Kale Caesar Salad

Beet Salad

SWEETS

Egg Nog Creme Brulee

with Chantilly Cream

Flourless Chocolate Cake

with Chocolate and Passion Fruit Mousse, Fresh

Berries, and Blackberry Sauce

Chocolate Banana Bread Pudding

with Peanut Butter Fluff

3 Course Meal - \$45 per person
December 18 - 25, 2018

THE ELMS

EST.  1888

HOTEL & SPA

