



RESTAURANT
davids
HOLIDAY MENU
APPETIZERS

-Red Wine Poached Pear Salad with Mixed Greens, Toasted Walnuts, Blue Cheese and Apple Cider Vinaigrette

-Lobster and Norfolk Corn Bisque with Tarragon and Chives

-Smoked Turkey Vegetable Tartlet with Tomato Chow Chow and Root Vegetable Chips

MAINS

-6oz Tenderloin with Cream Cheese, Leek and Bacon Stuffed Potato Crisps, Demi Glaze, Irish Colcannon Mashed Potatoes and Seasonal Vegetables

-Pan Seared Pickerel and Seasonal Vegetables served with Assorted Bean Minestrone Broth and Lemon Dill Aioli

-Pan Roasted Chicken Supreme with Fig Chutney, Norfolk Apple and Celery Holiday Stuffing, Sweet Potato Puree, Pumpkin Spiced Whisky Gravy and Crispy Sage

-Roasted Squash Risotto served with Parmigiano Reggiano, Toasted Pumpkin Seeds and Pecans

DESSERT

Every Guest Receives A Dessert Trio Consisting Of;

-Eggnog Cheesecake Tart with Candied Cranberry Compote

-Chocolate and Candy Cane Flourless Brownie with Peppermint Ganache

-Pumpkin Pie Tart with Cinnamon Whipped Cream and Caramel

\$60 per person

price does not include tax and gratuity