

Christmas at Madison's

11 am - 5 pm

FIRST COURSE

Choice of

Winter Garden Lettuce with Tupelo Honey-Pomegranate Vinaigrette
Lime and Watermelon Radishes, Baby Vegetables, Toasted Pecans, Crispy Sweet Potatoes

Louisiana Shrimp Bisque
Tomato Basil Crostini, Crispy Rock Shrimp, Basil Oil

Peach and Jalapeño Jam Glazed Pork Belly
Brown Butter Corn Bread, Crispy Collard Greens, Squash Relish

ENTRÉE

Choice of

Fennel Pollen-crusting Diver Scallops
Herb and Parmesan Barley Risotto, Braised Leeks, Fennel Slaw, Blood Orange Beurre Blanc

Roasted Turkey Roulade with Cranberry and Sage
Cornbread Stuffing, Braised Savoy Cabbage, Gala Apples, Cranberry Apple Jus

Medallion of Beef Tenderloin with Sautéed Wild Mushrooms
Confit Garlic and Herb Mashed Potatoes, Roasted Winter Root Vegetables, Red Wine Jus

Roasted Leg of Lamb
Confit Local Potatoes, Beet Arugula Goat Cheese Salad, Pomegranate, Mustard Jus

DESSERT

Choice of

Apple and Pear Turnover
with Streusel, Spiced Buttermilk Ice Cream, Caramel Sauce

White Chocolate Croissant Pudding
with Gingerbread Ice Cream

Holiday Spiced Chocolate Mousse
with Cranberry Marmalade and Vanilla Anglaise

\$82 Per Person | \$45 Per Child Twelve and Under
Tax, Gratuity and Beverages Not Included

Chris Huerta, Executive Chef | John Bowles, Chef de Cuisine
Vinzenz Aschbacher, Executive Pastry Chef