

# BLUE HOUND

## CHRISTMAS PRIX FIXE 65++ PER PERSON

### FIRST COURSE

CAULIFLOWER & CHESTNUT SOUP  
brioche crouton + midnight moon + olive oil

OR

BUTTERNUT SQUASH & POMEGRANATE SALAD  
baby greens + orange + grapes + walnuts + citrus vinaigrette

### SECOND COURSE

DUCK BREAST & CONFIT LEG  
white bean ragout + haricot verts + orange & madeira glaze

OR

MUSTARD CRUSTED GRASS-FED BEEF TRI-TIP  
garlic + herb whipped potato + mushroom + asparagus + demi

OR

ROASTED ORGANIC SALMON  
sweet potato & shrimp hash + vanilla & chive hollandaise

### THIRD COURSE

TOFFEE BREAD PUDDING  
goat's milk caramel + vanilla gelato

OR

PEPPERMINT BARK CHEESECAKE  
marinated strawberries + cinnamon whipped cream

OR

WARM CHOCOLATE CHIP COOKIES & MILK



**BLUE HOUND**  
KITCHEN & COCKTAILS

\*consuming raw or under cooked meat, seafood, poultry or eggs may increase your risk of food borne illness especially if you have certain medical conditions. These items may be served raw or undercooked.

A 20% gratuity will be added to parties of six or more guests.