

THE
BLUE  HEN

BY DAVID BURKE

CHRISTMAS DINNER

DECEMBER 24, 2018 FROM 4 - 9PM | DECEMBER 25, 2018 FROM 1-6PM

\$85 PER PERSON

**tax & gratuity not included*

STARTER

DUCK CONFIT

roasted beet & baby vegetables, aged balsamic, arugula, cracklings

WARM BRUSSEL SPROUT SALAD

curried chayote, brunost cheese, rye croute, crispy pork belly

HARVEST SQUASH SOUP

cranberry gremolata, toasted pumpkin seeds

SEARED SCALLOPS

smoked corn, fava beans, white asparagus

ROMAINE & MIZUNA SALAD

maple roasted delicata squash, black walnuts, local cider dressing

ENTRÉE

STANDING RIB ROAST

yorkshire pudding, natural pan drippings

CORNISH HEN BALLOTINE

spiced yam puree, poached detesl castelvetrano olive

CRISPY SKIN PASTRAMI SCOTTISH SALMON

wild mushroom, nasturtium greens, baby root vegetables

ROAST VENISON

butternut squash gratin, braised leeks, haruki baby turnips

HOUSE MADE PORCHETTA

spoked pear & chestnut polenta, honey thyme roasted heirloom carrots, wood fired fennel jam

BROWN BUTTER SKATE WING

capers, brown butter salsify, porcini mushroom, swiss chard

RACK OF LAMB

cabbage purée, urfa biber roasted baby carrot, curried eggplant mostarda, butter poached baby turnip

DESSERT

PARIS TEA POT DE CREME

almond chocolate, whipped cream, chocolate moelleux, toasted almonds, hibiscus meringue crisps

POMEGRANATE SQUARES

vanilla sucreé, smoked poblano granache, pomegranate curd, goat cheese mousse, caramelized cocoa nibs, pomegranate seeds

STICKY TOFFEE DATE PUDDING

caramelized bananas, sauce caramel

WARM APPLE TARTLET

cardamom ice cream

RESERVATIONS MAY BE MADE ONLINE OR OVER THE PHONE

www.BlueHenRestaurant.com | (518) 678 - 6000