



Christmas Eve Dinner at The Grain House

APPETIZER

Jumbo Shrimp Cocktail

cocktail sauce, horseradish, lemon

Maple Smoked Salmon

warm buckwheat blinis, dill cream, Goffle Farm egg

Pumpkin Soup

toasted pumpkin seeds, savory spices

Harvest Greens

mizuna greens, baby romaine, radicchio, Anjou pear, blue cheese
shaved red onion, spiced walnuts, dried cranberries, sherry vinaigrette

Grilled Smoked Kielbasa

pickled yellow beets, horseradish, sprouts, coleslaw

Cape Cod Calamari

gold bar squash, lemon confit, buttermilk, marinara

Chilled Antipasti

artichokes, sliced charcuterie, eggplant, mushrooms, red peppers, aged provolone

ENTRÉE

Almond Crusted Halibut

haricot vert, toasted farro grain, lemon-caper beurre blanc

Broiled New England Cod Oreganata

grilled asparagus, fingerling potatoes, roasted red peppers

Beef Short Rib Cavatelli

baby spinach, wild mushrooms, oven roasted heirloom cherry tomatoes

Grilled Filet Mignon

charred Brussels sprouts, potato gratin, au poivre sauce

Grilled Faroe Island Salmon

squash noodles, shiitake mushrooms, ginger, pea shoots

Colorado Rack of Lamb

ratatouille, yukon gold potato puree, roasted garlic demi-glace

DESSERT


Pumpkin Vanilla Bread Pudding, Vanilla Ice Cream

Mini Macintosh Apple Pie, Vanilla Ice Cream

Traditional Buche de Noel, Chocolate Truffle Gelato

Mini Southern Pecan Pie, Pecan Gelato

Holiday Cookies



Three Course prefix \$65.00 plus tax and gratuity

Reservations call 908-221-1150

www.grainhouse.com