



# PLUMPJACK

CAFE

## HOLIDAY MENU DECEMBER 25, 2009

PRIX FIXE...95.00 PER PERSON NOT INCLUDING TAX AND GRATUITY

### A M U S E B O U C H E

**ROASTED CHESTNUTS & LOBSTER**

### F I R S T C O U R S E

**VELOUTE OF SPICED WINTER SQUASH**  
*Sweet Garlic-Herb Flan*

**ROOT VEGETABLE "PANZANELLA" SALAD**  
*Sage, Duck Confit, Pate "En Croute"*

**MARINATED TUNA & HAMACHI**  
*Soy, Pickled Mustard Seeds, Yuzu*

### S E C O N D C O U R S E

**STUFFED BONELESS QUAIL**  
*Fresh Cranberries, Wild Rice, Dill Pollen*

**GLAZED FRESH BACON**  
*Sweet Potato, Pineapple Quince, Collards*

**WILD MUSHROOM RISOTTO**  
*Shaved Black Truffles, Manchego Cheese*



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**T H I R D   C O U R S E**

**WHOLE ROASTED PRIME RIB**

*Short Rib Daube, Potato "Galette", Bearnaise*

**GRILLED LOIN OF VENISON**

*Black Trumpets, Dried Strawberries, Pumpkin*

**BASTED FILET OF FARM RAISED STURGEON**

*French Green Lentils, Winter Mushroom Ragout, Fennel Brandade*

**D E S S E R T**

**CHOCOLATE TRUFFLE CAKE**

*Milk Chocolate Ganache, Candy Cane Ice Cream*

**SATSUMA MANDARIN SORBET**

*Vanilla Panna Cotta, Salted Cashews*

**S'MORES BREAD PUDDING**

*Marshmallow Ice Cream*

*Happy Holidays from The PlumpJack Family*