



Blantyre Christmas Eve Dinner Menu

Prix Fixe

Tuesday December 24, 2019

5:00pm-9:00pm

\$95

Amuse

Eggnog

Course

Tri-Colored Cauliflower Velouté

shaved green & purple cauliflower, Brussel sprout & saffron agnolotti

Course

Wainer Family Farm Endive & Watercress Salad

poached Anjou pear, fourme d'ambert, black walnuts, cider vinaigrette

Course

Winter Truffle Risotto

shaved black truffle, Parmigiano-Reggiano, mascarpone

Course

Christmas Goose

apple cider glazed roasted breast, confit leg, maple heirloom carrots, wild cranberry game jus

Or

North East Family Farms Filet Mignonette & Wagyu Short Rib

Port Wine Onion, Brussels Sprouts, Pomme soufflé, Bordelaise Sauce

Or

Phyll -Wrapped John Dory

anise pickled watermelon radish, celery root, burgundy reduction

Or

Roasted Sunchokes Fricassée

caramelized salsify, long beans, nutmeg & parsley spätzle, black trumpets, sunchoke veloute



Course

Bouche Noël

Dark Chocolate, Hazelnut Ice Cream, Toasted Meringue

Profiteroles

choux pastry puffs, cream fresh lemon filling, Prosecco Sabayon

Brûléed Italian Plums

Armagnac Custard

The amenity fee of 18% and 7 % state and local tax will be added to your bill. To ensure compliance with the laws of the Commonwealth of Massachusetts, the amenity fee is not a tip, gratuity or service charge. Blantyre is a non-tipping resort.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-born illness, especially if you have certain medical conditions. Please inform your server of any dietary restrictions.