



Christmas Dinner

STARTERS

First Course

TUNA TARTARE
*heirloom radish, avocado,
citrus-soy emulsion, & crispy rice*

FRENCH ONION SOUP
crispy shallots, thyme crouton & aged gruyère

MARKET GREENS
*red onions, fines herbes, tomatoes, shaved radishes
& honey dressing*

KALE & ENDIVE
puffed quinoa, pickled pear, maple sherry vinaigrette

SIDES 9

POMMES PURÉE

SEASONAL ROASTED VEGETABLES

TRIPLE MAC & CHEESE
brie, parmigiano reggiano, aged cheddar

BRUSSELS SPROUTS
agrodolce, chipotle aioli

ENTRÉES

Second Course

NY STRIP STEAK AU POIVRE
pommes purée, sautéed spinach

CARAMELIZED AMISH CHICKEN BREAST
mushroom medley, parsnip, creamy farro

BERKSHIRE PORK CHOP
roasted local apples, brussels sprouts, bacon, pork jus

SCOTTISH SALMON
fennel, capers & parsley-lemon vinaigrette

ROASTED WINTER SQUASH
delicata squash, forbidden rice, sauce pipian

CÔTE DE BOEUF FOR TWO

*32 oz, 28 day dry-aged, bone-in ribeye, bordelaise, harvest
vegetables, truffle pommes frites
(50 supplement)*

DESSERTS

Third Course

CHOCOLATE "ORNAMENT"
64% chocolate mousse, peppermint crunch

GINGERBREAD CAKE
citrus poached pear, honey crèmeux, candied ginger

EGGNOG CHEESECAKE
*cranberry-orange compote, cinnamon graham
cracker, white chocolate*

*Chef de Cuisine - Xavier James
Pastry Chef - Nicole Jones
Mirbeau Inn & Spa Rhinebeck*

Christmas Dinner Three Course Prix Fixe

69 per person | 35 per child under 12

Seatings: 1pm, 3pm, and 5pm