

## Porter House Holiday Menu Three

### APPETIZER (host choice of one)

#### **Penne de la Casa** (choose one)

Roasted Vegetable Sauce and Pesto (Vegetarian) \* Exotic & Wild Mushrooms with White Truffle Oil \* Al  
vodka with Pancetta

#### **Melon & Parma Prosciutto**

Thinly Sliced Imported Prosciutto with Ripe Canteloup Melon and a Black Cherry Balsamic Drizzle

#### **Chilled Jumbo Shrimp Cocktail**

Grey Goose Bloody Mary Cocktail Sauce (additional \$4. per person)

#### **Roasted Sugar Pumpkin Polenta**

with Sautéed Exotic Mushrooms, Shallots and Cream, Finished with White Truffle Oil & Parmesan (additional \$3 per  
person)

### SALADS (host choice of one)

#### **Porter House Salad**

Tender Mesclun Greens with Endive, Grape Tomatoes, European Cucumber & Balsamic Vinaigrette

#### **Caesar Salad**

Hearts of Romaine, Lemon & Cracked Black Pepper Dressing, Parmesan Croutons

### ENTREES (quest choice of one at table)

#### **Prime Grilled Filet Mignon Au Poivre**

tender Filet of Beef Served with our Three Peppercorn Cognac Sauce

#### **Pan Roasted Murray's Chicken "Osso Bucco"**

French cut, and Simmered in an Aromatic Sauce of Chardonnay, Saffron, Tomatoes and Basil

#### **Potato and Herb Crusted Bass**

Served with an Aromatic Cabernet Sauvignon Sauce

All entrees server with Yukon gold potato puree & mélange of stir fried seasonal vegetables

### DESSERT (Host Choice of one)

#### **Warm Cranberry Apple Walnut Crisp**

Granny Smith Apples, Dried Cranberries and Spices Topped with a Cinnamon Walnut Streusel Topping and Fresh  
whipped cream

#### **Callebaut Dark Chocolate Mousse**

with Cocoa Nibs and Fresh whipped cream

#### **Pumpkin Swirl Cheesecake**

Marbled pumpkin pie and cheesecake served with Wild Turkey caramel sauce and whipped cream

SERVICE OF COFFEE & TEA

\$39 per person

