

# *Global Palate's Christmas Eve Dinner*

845-384-6590



*Three course prix fixe \$39/ Paired with wine \$72*

## Starters

### **Roast chestnut & Delicata Squash Soup-**

Reisling Classic, Weingut Maxferd Richter, Mosel, Germany 2014

### **House-made Duck Liver Terrine with Acquavit marinated cranberries and green pepper corns, crostini, pickles & pear moustarda**

Beaujolais, Château de Pizay Morgon, France 2015

### **Frisée Salad with Pomegranate seeds, goat cheese & cranberry vinaigrette topped with truffle salt popcorn**

Chardonnay, White Bourgogne, Guérin & Fils, France *Sustainable* 2012

### **Salt Cod Fritters with Fra Diavlo**

Merlot, Hogue Reserve, Wahluke Slope, WA 2007

## Main Courses

### **North Wind Farms French Chicken Breast stuffed with house cured pancetta, herbs and provolone with pan jus on mushroom stuffing & green beans**

Orvieto Classico DOC, Bigi, Italy 2013

### **House-made Barley Korv (Swedish Christmas Sausage)**

#### **With sweet & sour cabbage & scallop potatoes**

Garanacha, Filon, Bodega Terra Sigilata, Aragón, Spain 2013

### **"7 Fishes" Fettuccini- Clams, Cockles, Mussels, Shrimp, Calamari, Cod, & Wild Salmon in a white wine garlic sauce tossed with squid ink fettuccini**

Cesanese, Le Piantate, Lazio, Italy 2013

### **Roasted Pumpkin Ricotta Salada Calzone with marinara and herb oil**

Montepulciano D'Abruzzo, Colimoro, DOC, Italy 2015

## Desserts

### **Dark Chocolate- Raspberry Molten Lava Cake with raspberry ice cream**

*Rozes, Tawny Porto*

### **Ligonberry Linzer Tart with ginger ice cream**

*Glögg- traditional Swedish cocktail made from aquavit & spice infused red wine*

### **Santa's Ice Cream/Sorbet Trio (He gets too many cookies on route)-**

### **Rum Raisin Ice cream, Cranberry Pear Sorbet & Candy Cane Ice cream**

*Brandy, Bourbon or Spiced Rum Spiked House-made Eggnog*

*Chef - Jessica Winchell*

*Sous Chef Ryan McClinton*