

GRAHAM'S at SQUAW VALLEY

Wishes You And Your Family

MERRY CHRISTMAS

FIRST COURSE

Seafood Chowder ~ New England Style

Foie Gras ~ Pan Seared with Port Wine and Lingonberry Sauce

*Mixed Green Salad~ with Dried Fruits, Candied Walnuts, Blood Orange
Vinaigrette and Warm Goat Cheese Crostini*

*Wild Mushroom and Asparagus Phyllo Strudel~
with Camembert Cheese and Herb Cream*

Baked Oysters with Macadamia Nut Butter

Dungeness Crab~ Baked with a Yucatan Marinade with Fresh Lime

ENTREES

Filet of Beef~ Mushroom Duxelle and Foie Gras with Red Wine Sauce

Venison Chop~ with Maple Sweet Potatoes and Lingonberry Sauce

Grilled Swordfish~ with Lemon Beurre Blanc and Truffle Scented Caviar

Duck Breast~ Saute Breast of Duck with Honey Lavender Glaze

Filet of Beef~ Mushroom Duxelle and Foie Gras with Red Wine Sauce

*Chicken Roulade~ Baked Breast of Chicken Stuffed with Gorgonzola and
Pine Nuts with a Sauce of Porcini Mushrooms and Marsala Wine*

Osso Bucco~ Braised Veal Shank in a Rich Mire Poix over Saffron Rice

DESSERTS

Traditional Ice Cream Sundae

Milk Chocolate Mousse Cake with Chambord Raspberry Sauce

Linzer Torte~ Scandinavian Almond Crust Tarte with Raspberries

New York Style Cheesecake

Bread Pudding with Rum Banana Sauce

Tarte Tartin~ Warm Country French Apple Tarte served a la Mode