

# THE GRAZING ROOM

## Christmas Cheer Menu

December 5 – 30 (\*closed 12/25)

Available Mondays and Tuesdays for parties of 25 or more

Join us December 10-11, 17-18

*Winter Wonderbarn Local Craft Fair*



### SHARE

#### Local Cheese Platter

Selection of local cheese, honeycomb, fig paste, grilled bread - add \$24

#### Farmers' Cheese & Charcuterie Plate

Selection of local cheeses, cured meats, house-made pickles, grilled bread, artisanal crackers, accoutrements such fig paste, honey - add \$30

#### Sea Sprite Oysters (NH)

Cocktail sauce, red wine mignonette – add \$18 half dozen, \$32 dozen

#### Goat Cheese & Roast Apple Pierogies

Sour cream, dill, caramelized onions – add \$18

*Please make one selection from each of the three following courses*

**Prix-fixe menu - \$65 per person**

### GRAZE

*All options served with welcome platter of peasant bread and biscuits with honey butter*

Traditional Slovak Sour Mushroom Soup



Hake & New Hampshire Oyster Soup – house made oyster crackers



Market Greens with champagne vinaigrette



Winter Greens - grapefruit, beets, walnuts, smoked blue cheese



Dutch Bitterballen (meatballs) – curried pulled beef, curried catsup, sharp mustard, grilled bread, house pickled vegetables

### FEAST

Pork Wiener Schnitzel - cucumber, dill, duck fat roasted potatoes

*Suggested wine pairing: Pinot Blanc, “Barnreiser”, Netzl, Austria (\$15/glass)*



Poached Cod – potato celeriac purée, Brussel sprouts, marjoram vinaigrette

*Suggested wine pairing: Grenache Blanc (2017), “Groundwork”, Sans Liege (\$12/glass)*

◆  
Maultaschen – traditional veal and spinach dumplings in browned sage butter, mushrooms  
*Suggested wine pairing: Merlot (Reserve)(2014), Echeverria, Chile (\$10/glass)*

◆  
Braised Moroccan Lamb – cinnamon scented couscous, organic spinach and roast squash  
*Suggested wine pairing: Shiraz (2016), “The Boxer”, Mollydooker, Australia (\$16/glass)*

◆  
Root Vegetable Pavé – celeriac purée, Black Trumpet mushrooms  
*Suggested wine pairing: Viognier (2018), Cinquante-Cinq, France (\$9/glass)*

◆  
Herb Crusted Prime Rib – smoked cheddar Yorkshire pudding, duck fat roast fingerlings,  
Brussel sprouts, fresh horseradish  
*Suggested wine pairing: Malbec (single-vineyard)(2017), Familia Mayol, Argentina (\$12/glass)*

### INDULGE

Apple Strudel with Whipped Cream

◆  
Flourless Chocolate Cake with Crème Anglais

◆  
Brown Butter Rum Cake with Maple Buttercream & Butter Pecan Ice Cream

◆  
Christmas Trio: Peppermint Crème Brûlée, Christollen, Christmas Cookies

◆  
White Chocolate & Pumpkin Ganache – House Pear Ginger Sorbet, Pumpkin Seed Brittle

### IMBIBE

*Sparkling Eden (hard) Cider (\$10)*

*Gluhwein, Ice Wine or Apple & Pear  
Brandy (\$8 surcharge)*

*Hot Chocolate or Mulled Cider (\$5)*

**Woodstock Inn Wassail Ale (NH)**

**Candy Cane Infused Vodka Martini**  
House-infused vodka, clear Crème de  
Cacao, Angostura Bitters, Candy Canes

**Holiday Rum Punch**  
Prosecco, ginger beer, cranberry juice,  
ruby red grapefruit juice, rum, pear slice

**Spiked Mexican Hot Chocolate**  
Belgian chocolate, half and half, simple  
syrup; tequila, orange zest, cinnamon

**Santa's Side Car**

Bourbon, Cointreau, lemon, lemon zest

**Mistletoe Margaritas**

Tequila, white cranberry juice, Grand  
Marnier, lime, simple syrup, rosemary  
and cranberry

**Contoocook Nog**

Contoocook Creamery Egg Nog, spiced  
rum, orange zest, nutmeg

**Fainting Reindeer**

Vodka, Belle de Brillet pear liqueur, pear  
nectar, walnut bitters, cherry

**Deck the Halls**

Clementine & pomegranate juice,  
bourbon, Campari, dry vermouth, orange  
bitters, simple syrup



*We wish you a very merry holiday season filled with  
good food, good company and good cheer!*