

CHEF'S CHRISTMAS MENU

Your selection from each of three courses

\$65 per person



THE GRAZING ROOM

December 9-13 (14th and 15th private parties only),
16- 23 (we will be open Monday and Tuesday!) & 26

Farmers' Cheese & Charcuterie Plate

Selection of local cheeses, cured meats, house-made pickles, grilled bread, artisanal crackers, accoutrements such fig paste, honey - add \$28

Half Dozen Sea Sprite Oysters (NH)

Cocktail sauce, red wine mignonette – add \$16

Goat Cheese & Roast Apple Pierogies

Sour cream, dill, caramelized onions – add \$16

GRAZE

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

Traditional Slovak Sour Mushroom Soup



Lobster Bisque – house made oyster crackers



Market Greens Salad - champagne vinaigrette



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



Baked Stuffed Oysters – Andouille sausage, cornbread stuffing, spinach, Creole aioli



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

FEAST

Pork Wiener Schnitzel - cucumber, dill, sweet and sour red cabbage, duck fat roasted potatoes

Suggested wine pairing: Rotglipfer (2017), Heinrich Hartl III, Austria (\$16/glass)



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

Suggested wine pairing: Chardonnay (2016), Ravines Cellars, Geneva – New York (\$16/glass)



Lobster & Scallop Pie with Cheddar Mashed Potatoes

Suggested wine pairing: Viognier Cuvée – “Côtes-du-Coast”, Sans Liege (\$18/glass)

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

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Braised Moroccan Lamb Shank – cinnamon scented couscous,
Moroccan carrots and turnips in mint and Alepo chile
Suggested wine pairing: Shiraz (2016), “The Boxer”, Mollydooker, Australia (\$16/glass)

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Beet & Ricotta Gnocchi – broccoli rabe, truffle butter
Suggested wine pairing: Beaujolais-Villages (2017), Vignobles Bodillard. France (\$11/glass)

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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

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Individual Yule Log

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Rum-Soaked Almond & Fig Cake – brown butter gelato, candied orange

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Christmas Trio: Peppermint Crème Brûlée, Christollen, Christmas Cookies

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White Chocolate & Dark Chocolate Ganache – blood orange & olive oil sorbet, pine nut brittle

IMBIBE

Sparkling Eden (hard) Cider (\$10)

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

Hot Chocolate or Mulled Cider (\$6)

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!*