



FESTIVE DINNER
DECEMBER 25, 2025

Our culinary team highlights seasonal ingredients from local purveyors, including High Lawn Dairy, Cricket Creek Farms, and Marty's Local to create innovative and flavorful menus. Our own organic gardens, hives, and chicken coop enhance our ever-changing dishes.

Warm Berkshire Mountain Bakery Sourdough Bread
& House Made Gluten-free Focaccia
served with White Bean-Sage Hummus &
Whipped Highlawn Butter

Seasonal Amuse Bouche

TO BEGIN

PEAR & CHICORY SALAD
Pomegranate, Spiced Walnut, Shallot,
High Lawn Blue, Champagne Vinaigrette
gf, ef, v

or

GNOCCHI A LA PARISIENNE
Hen of the Woods, Sweet Potato Crème,
Wilted Chard, Truffle, Parmigiano
nf, v

or

CELERY ROOT & PARSNIP VELOUTÉ
Crispy Sunchoke, Petite Cress
gf, nf, ef, df, vg

TO SAVOR

FIVE SPICE HUDSON VALLEY DUCK BREAST*
Root Vegetable Pave, Squash Puree, Endive,
Sauternes Jus
gf, nf, ef, df

or

VERMONT FAMILY FARM'S FILET MIGNON*
Truffle Duchesse Potato, Haricot Verts, Parsnip,
Sauce Veneur
gf

or

WILD CANADIAN HALIBUT
Bouillabaise Broth, Fennel, Caulini, Black Garlic Rouille
gf, nf, ef, df

or

SLOW ROAST WINTER SQUASH
Buckwheat & Wild Mushroom 'stuffing', Sage, Burgundy
Truffle, Cranberry Gastrique
gf, nf, ef, vg

TO CELEBRATE

Pastry Chef's Festive Selection

gf *nf* *ef* *df* *v* *vg*
gluten free | nut free | egg free | dairy free | vegetarian | vegan

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.