

Tis the
SEASON

Amuse-Bouche

First Course

Butternut Squash Soup

Rosemary, Sage, Ginger, Cream

Second Course

Poached Maine Lobster

Leeks, Vegetables, Cauliflower Puree, Lobster-Butter Sauce

or

Lobster Risotto

Aged Carnaroli Rice, Mushrooms, Parmesan

or

Vegetable Risotto

Mushrooms, Peas, Artichokes, Parmesan

Third Course

Colorado Rack of Lamb

Lentils, Peas, Spinach, Potato Au-Gratin, Blackcurrants, Lamb Jus

or

Venison Loin

Braised Butternut Squash, Celeriac Mousseline

Blackberry Red Wine Shallot Reduction Sauce

or

Sweet Potato Gnocchi

Squash, Brussels Sprouts, Radishes, Roasted Carrots, Herb-Butter Garlic Sauce

Clementine Sorbet

Dessert

Bûche de Noël

Chocolate Sponge, Raspberry Chantilly, Brandy Gastrique, Chocolate Soil

Butterscotch Caramel Glacé

Mignardise

Ranch House Christmas Gift

\$120 Per Person

Half-Priced Children Under 12



RANCH HOUSE
RESTAURANT