

# SALTWOOD

CHARCUTERIE & BAR

## 2018 CHRISTMAS MENU

### FIRST COURSE

She Crab Soup  
*crab roe flan, sourdough cracker*

### SECOND COURSE

Roasted Brussel Sprout Salad  
*toasted GA peanuts, white cheddar, pickled onion vinaigrette*  
Or  
Duck Confit Roll  
*fig dipping sauce*

### THIRD COURSE

Smoked Prime Rib  
*au gratin potatoes, mushrooms, horseradish cream, asparagus with lemon hollandaise, parmesan cheese*  
Or  
Roasted Halibut  
*barley primavera*

### DESSERT

Buche de Noel  
*chocolate cake, dark chocolate mousse, pomegranate cream, dark chocolate glaze, served with blood orange sorbet and citrus compote*

*\$65 per person  
\$28 for kids  
\*not inclusive of tax and gratuity*