

# MOLLY PITCHER INN

## *Holiday Dinner Menu*

PRICES ARE PER PERSON  
(Minimum of 20 Adults)

### APPETIZERS

(Choice of One)

*Lobster Bisque with Brandy Crème Fraîche*  
*Pan Seared Sea Scallop with Melted Leeks & Red Wine Butter Sauce*  
*Chinese Five-Spice Crusted Boneless Short Rib, Soy Roasted Shiitake Mushroom Risotto*  
*Roasted Butternut Squash Soup with Nutmeg Cream*

### SALADS

(Choice of One)

*Baby Green Salad with Champagne Vinaigrette*  
*Hearts of Romaine, Croutons, Creamy Lemon & Parmesan Dressing*

### ENTREES

(Choice of Three Options for Tableside )

*Filet Mignon with Truffle Demi Glaze*  
*French Breast of Chicken with a Caramelized Shallot Chestnut Jus*  
*Roast Pork Loin with Fig, Apple & Ginger Sauce*  
*Pistachio Crusted Salmon with Sundried Tomato Cream*  
*Pan Seared Atlantic Grouper with Toasted Almond Beurre Blanc*  
*Roasted New Zealand Rack of Lamb with Blackberry-Madeira Jus*  
*All entrées garnished with appropriate seasonal accompaniments*  
*Fresh Rolls and Butter*

### DESSERTS

(Choice of One)

*Chocolate Mousse Pyramid with Caramel Sauce and Heath Crunch*  
*Gingerbread Cake with Spiced Anglaise and Roasted Bartlett Pears*  
*Pecan Pie Tart with Butterscotch Sauce and Whipped Cream*  
*Eggnog Crème Brûlée*

*Coffee, Tea and Decaffeinated Coffee*

\$65.00 per person