



CHRISTMAS

DINNER AT OLD EDWARDS
MONDAY, DECEMBER 25

Madison's

first

Select One

WINTER GARDEN GREEN SALAD

Shaved Root Vegetables, Golden Raisins, *Appalachian Tomme*
Butter Toasted Pecans, Blueberry Vinaigrette

CREAMY SWEET POTATO SOUP

Toasted Pumpkin Seeds, Crispy *Iberico* Ham Croquettes, Micro Sage

OYSTER ROCKEFELLER

Creamed Spinach, Toasted Parmesan, Smokey Bacon
Chili Oil, Buttered Saltines

SMOKED TROUT AND PUMPERNICKEL CROSTINI

Lemon-Dill Caper Cream Cheese, Pickled Red Onion
Toasted Benne, Chives

main

Select One

SLOW ROASTED SPICED DUCK

Roasted Baby Beets, Glazed Bok Choy, Black Tea Orange Glaze

BACON WRAPPED HEART OF RIBEYE

Boursin Mashed Potato, Creamed Brussels Sprouts
Roasted Baby Carrots, Red Wine Truffle Jus

CAST IRON ROASTED LAMB LOIN

Roasted Wild Mushroom Polenta, Braised Kale
Glazed Pearl Onions, Pomegranate Jus

POTATO CRUSTED HALIBUT

Sautéed Green Beans, French Fingerlings, White Wine Herb Cream

dessert

Select One

CHESTNUT PAVLOVA

Meringue, Chestnut Mousse, Chocolate

BOURBON PRALINE CHEESECAKE

Vanilla Bean Whipped Cream, Bourbon Caramel

CRANBERRY CHRISTMAS CAKE

Orange Spiced Buttercream, Cranberry Anglaise

\$90 Per Person | \$45 Per Child Twelve and Under

Tax, Gratuity and Beverages Not Included

Chris Huerta, Executive Chef | John Bowles, Executive Sous Chef | Lauren Bland, Executive Pastry Chef