



## Christmas Dinner

December 24 & 25, 2014

3-course menu

\$45 per person (excludes tax and gratuity and beverages)

Children 12 and under \$22

### Appetizer

#### Carrot & Ginger Soup

candied ginger, shaved carrot, coconut cream,  
purple carrot coulis

~~ or ~~

#### Winter Greens Salad

apple, pear, pine nut, persimmon, pomegranate, fourme d'ambert cheese,  
champagne honey vinaigrette

additional small plates

#### Seasonal Sashimi 14

*soy, japanese wasabi,  
micro greens*

#### Five Cheese Mac 11

*leek béchamel, herb gratin<sup>v</sup>*

### Entrée

#### Injected & Deep Fried Turkey

~~ or ~~

#### Rosemary & Herb Crusted Pork Loin

### Accompanied with

butternut squash puree, brussels, bacon, brown butter apples,  
cipollini onions, corn bread

### Dessert

#### Triple Layer Pudding

madagascan chocolate pot de crème / baileys irish cream bavarian / butterscotch

~~ or ~~

#### Apple Pie

salted bourbon caramel, granny smith apples, hand made crust, a la mode

*In addition, Noe's signature menu will also be available for à la carte dining.*