

Victorian Christmas Dinner at the Gaslight

Wednesday December 15, 2010

6:30pm for Hors d'oeuvres 7pm Seating

**SEVEN COURSE DINNER WITH BEVERAGES
SELECTED TO COMPLIMENT THE CUISINE.**

BEVERAGES TO INCLUDE FINE BEERS & WINES.

Assorted Hot & Cold Hors d'oeuvres

Hot Mulled Wassail

Gaslight Beers

Assorted Holiday Beers

Lobster Bouchees with White Clam Veloute Sauce

(V) Wild Mushroom Bouchees with Roasted Brusselsprout Veloute Sauce

*Oven Roasted Pumpkin, Sage, Artichoke and Potato Ravioli
with a Brown Butter, Cranberry and Walnut Sauce.*

Grand Marnier Roast Duck Pate on Brioche

with Pomegranate Vinaigrette and Cornichons

(V) Jerusalem Artichoke, Roasted Vegetable and Polenta Terrain

with Pomegranate Vinaigrette and Cornichons

Tangerine Sorbet with Frosted Grapes & Asti Spumonti

Befvelorkgose-Wellington

*Beef, veal, pork and goose with Porcini Druvell and Foie Gras encased in a puff pastry
served with Perfect Stout demi glace, roasted red onion flowers, petit pois and creamy risotto.*

(The beef will be cooked Medium only)

(V)Vegetable Wellington

*T-Toe(tofu), roasted sweet potatoes, zucchini squash and roasted tomatoes with Porcini Druvell encased in a puff pastry
served with Perfect Stout demi glace, roasted red onion flowers, petit pois and creamy risotto.*

Raspberry Hazelnut Marshmallow Bouche de Noel

with Peppermint Creme Caramel Sauce

\$85/PERSON INCLUDES TAX & SERVICE DB15 DISCOUNT APPLIES

CALL (973) 762-7077 For Reservations.

DEADLINE 12-10-10

Required Dress: Business Casual. Tickets are non-refundable after deadline. Beverages will be determined due to availability.