

# **Mad Hatters** **RESTAURANT**

**SEASON GREETINGS 2016**

## **APPETIZERS**

### **Terrine Fruit de Mer**

*Scallop, Crab & Shrimp Mousse Wrapped in Smoked Salmon*

### **Honey Nut Baked Brie**

*Forest Fruit Compote & Grilled Raisin Bread*

### **Garden Herb Risotto**

*Parma Ham, Asparagus & Vine Ripe Tomato*

## **ENTREES**

### **Rock Fish Royal**

*Sherry Butter Poached Maine Lobster ,Chive Martini Beurre Blanc*

### **Traditional Roast Turkey**

*Seasonal Trimmings*

### **Lamb Porterhouse**

*Stuffed with Veal & Foie Gras Farce*

### **Grilled Sirloin of Beef**

*Wild Mushroom Ragout & Truffle Béarnaise*

## **AFTERS**

### **Continental Cheese Plate**

*Select From the Mad Hatters Tea Party*