

The Olde Pink House

Christmas

December 25, 2010

\$52.95ppl

First Course

She Crab Soup

Pureed White Bean and Lobster Soup

shaved lomo ham

Grapefruit and Scallop Ceviche

mache, golden beets, avocado, citrus dressing

"BLT" Salad

fried green tomato, Applewood bacon, mixed greens, buttermilk thyme dressing

Beet and Fennel Salad

roasted red beets, shaved granny smith apple and fennel, clementine, citrus vinaigrette

Foie Gras Pate

kumquat marmalade, parsnip slaw, toasted crostini

Venison and Wild Mushroom

stewed venison, black trumpet, potato gnocchi, shaved parmesan

Fried Chicken Livers

Anson Mills grits, bordelaise, fried spinach

Oysters on the Half Shell

Ciroc misted blue points, "bloody mary sorbet"

Oysters Rockefeller

Entrée

Traditional Roasted Turkey with Giblet Gravy

apple sausage stuffing, mashed potatoes, green beans, corn pudding, sweet potato souffle

Double Cut Pork Chop

honey-apple glaze, horseradish potato gratin, Vidalia onions and wild greens, spicy apple chutney

Leg of Lamb Roulade

mint-pesto, wild rice blended, roasted autumn squash, mint jus

Honey Baked Ham

potato cake, fried goose egg, asparagus with hollandaise

Duck Confit

black eyed pea cassoulet, warm frisse and bacon salad

Standing Rib Roast

"loaded potato," haricot vert with whipped butter and fresh horseradish

Lobster Pot Pie

one pound Maine lobster, red potatoes, baby carrots, autumn squash, wild mushrooms

Crispy Scored Flounder

apricot-shallot sauce, Anson Mills Grits, collard greens

Filet Mignon

green peppercorn demi glace, whipped potatoes, asparagus

Scallop and Shrimp Duo

Pan seared scallops, butter poached prawns, pureed cauliflower, brussel sprouts, brown butter sauce

Dessert

Almond Basket

vanilla bean ice cream, mango puree, fresh berries

Candy Cane Brulee

peppermint chocolate bark

Eggnog Cheesecake

Graham cracker crust, cinnamon tuile

Triple Chocolate Bread Pudding

Chocolate brioche, white chocolate chunks, chocolate ganache

Traditional Apple Strudel

Cinnamon ice cream, Southern Comfort anglace

Trio of Cupcakes

Red velvet with chocolate, chocolate with peanut butter, lemon with coconut

For Reservations please call 912-232-4286 Hours of Operation 12:00- 9:00