



# Christmas Eve

## AMUSE-BOUCHE

PARSNIP CUSTARD  
trout roe, chervil, pine nut milk, chive oil

CHEERS  
Hetta, Glögg, Kingston, NY

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## APPETIZER

(CHOOSE ONE:)

CHICORIES  
charcoal celery root, local pear, confit baby fennel, ninja radish

OYSTERS ROCKEFELLER  
leeks, creamed wintergreens, crispy panko, chorizo vinaigrette

BEEF TARTARE  
bone marrow aioli, shallot, caperberries, quail egg

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## ENTREE

(CHOOSE ONE:)

BUTTERNUT SQUASH DUMPLINGS  
squash broth, ricotta salata, pecans, chervil, sage oil

MAINE SCALLOPS  
sunchokes, meyer lemon yogurt, apple, sorrel

SLOW-ROASTED LAMB SHOULDER  
fregola, currants, hibiscus, red pearl onion, mint

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## DESSERT

(CHOOSE ONE:)

GOAT CHEESE CHEESECAKE  
roasted apples & yuzu

BITTERSWEET CHOCOLATE PIE  
sea salt & whipped crème fraîche



**THE CLUBHOUSE**  
AT SHANDAKEN INN  
EXECUTIVE CHEF BRYON LOPEZ



[\$95 PER GUEST, EXCLUSIVE OF TAX AND SERVICE]



# Christmas Buffet

## CHEF'S BOARD

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ASSORTMENT OF CHEESE & CHARCUTERIE  
dried fruit, whole grain mustard, seasonal fruit jam,  
pickles, bread and crackers

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## LET'S BEGIN

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SHRIMP COCKTAIL  
TOMATO BRUSCHETTA  
ARTICHOKE DIP  
WINTER GREEN SALAD

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## THE MAIN EVENT

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ROASTED TURKEY  
PRIME RIB  
WHOLE ROASTED SALMON

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## TO ACCOMPANY

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ROASTED BROCCOLI	RIGATONI & CHEESE
GREEN BEAN ALMONDINE	SMASHED POTATOES
BRAISED MUSHROOM CAPS	ROASTED YAMS
CRANBERRY SAUCE	STUFFING

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## TO NOT FORGET

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ASSORTMENT OF DESSERTS



**THE CLUBHOUSE**  
AT SHANDAKEN INN  
EXECUTIVE CHEF BRYON LOPEZ



[\$85 PER GUEST, EXCLUSIVE OF TAX AND SERVICE]

# 2024

HAPPY NEW YEAR

## AMUSE-BOUCHE

### CAVIAR TART

egg salad, crème fraîche, pickled shallot

### CHAMPAGNE TOAST

Albert Lebrun, blanc de noirs, extra brut, nv

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## APPETIZER

(CHOOSE ONE:)

### CHICORIES

charcoal celery root, local pear, confit baby fennel, ninja radish

### YELLOWTAIL CRUDO

olive puree, citrus, grated potato, micros, chorizo, vinaigrette

### BEEF TARTARE

bone marrow aioli, shallot, caperberries, quail egg

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## ENTREE

(CHOOSE ONE:)

### FOREST MUSHROOM RAGU

house-made rigatoni, black trumpet mushroom, burrata cream, basil oil, lemon

### DIVER SCALLOPS

sunchokes, meyer lemon yogurt, apple, sorrel

### DUCK BREAST

mustard greens, pickled grapes, smoked beet, chestnut puree

### BRAISED GRASS-FED BEEF SHORT RIBS

sweet & sour cranberry, whipped parsnip, spinach, basil

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## DESSERT

(CHOOSE ONE:)

### GOAT CHEESE CHEESECAKE

roasted apples & yuzu

### BITTERSWEET CHOCOLATE PIE

sea salt & whipped crème fraîche



## THE CLUBHOUSE

AT SHANDAKEN INN

EXECUTIVE CHEF BRYON LOPEZ

[\$115 PER GUEST, EXCLUSIVE OF TAX AND SERVICE]