



*Holiday Menu
2024*

choose one

*Crab Cakes
Warm Butternut Squash Soup
Saint Orres Clam Chowder
Steamed Mussels
Prosciutto and Melon
Stilton In Phyllo with Fresh Apple and Candied Walnuts
Organic Greens with Baked Pear, Blue Cheese and Pecans*

choose one

*Fresh Steelhead with Pomegranates and Saffron
Pan Roasted Steelhead with Asparagus and Pomegranate Pancakes and a Saffron Butter*

*Baby Abalone with Sea Scallops
Farm Raised Red Abalone in the shell with Wakami and Large Sea Scallops*

*Lobster and Prawns
Lobster Tail with Sautéed Prawns, Butternut Squash, sautéed vegetables*

*Venison
Rack of Venison Roasted Medium Rare and served with Wild Huckleberries*

*Rabbit
Boneless Tenderloin and Thigh stuffed with Spinach, Wild Nettles and Shiitakes and served with wild mushroom risotto cakes and sautéed wild mushrooms*

*All Natural Filet of Beef
All Natural Beef Tenderloin grilled and served with Potatoes, Vegetables, and a sauce of Green Peppercorns and House Made Mustard*

*Wild Mushroom Ravioli with Truffles
Ravioli filled with a blend of Oyster Tree Mushrooms, Porcini and Truffle and served with a cream sauce of Fresh Oyster Tree Mushrooms, Trumpet Mushrooms, Spinach, and Tomato*

*Veal Osso Bucco
Braised Veal Shank with mashed potatoes, vegetables and fried onion rings*

*bread pudding
fresh ginger cake
cheesecake
chocolate decadence*

\$150

*beverages tax and gratuity not included
Many Blessings for the Holiday and for the New Year from the Saint Orres Staff*

