



CHRISTMAS CELEBRATION

December 24 & 25, 2024

HAM TERRINE

fried saltines, dijon, caviar



ASIAN PEAR RADICCHIO

aged parmigiano & balsamico



SAVORY TARTE TATIN

apples, bleu cheese, pickled mustard seed

or

GRILLED QUAIL

shaved brussels sprouts, bergamot, candied Buddha's head



WILD PRAWN TOAST

crispy beet crunch, cara cara orange, shaved fennel

or

MAPLE GLAZED PORK COLLAR

honey nut squash, hazelnut foam



PROSCIUTTO-CORDON BLEU CHICKEN SUPREME

celery root, caramelized apples, sage veloute

or

RED WINE BRAISED BEEF CHEEK

celery roots, crispy polenta, smoked cipollini onions



GINGERBREAD ICE CREAM

rum raisin baba, bourbon caramel

Joshua Hart, Executive Chef of Copperleaf Restaurant & Bar

Copperleaf
Restaurant & Bar

