



WINDSOR COURT HOTEL

The New Orleans Grill Christmas Menu 2008

Appetizer Buffet

Pâtés & Terrines to Include: Duck a l'Orange, Smoked Salmon with Pistachio and Truffles, Tri-Color Vegetable Terrine and Terrine Forestiere, Smoked Duck Breast, Smoked Turkey Breast

Selection of Imported and Domestic Cheeses

Seafood Raw Bar to Include: Clams, Oysters, Shrimp, Stone Crab Claws, Smoked Salmon, Smoked Mackerel, Smoked Trout and Smoked Whitefish

Choice of Soup or Salad (Plated)

Potato Leek Soup, Truffled Croutons

Smoked Duck and Andouille Gumbo
Garnished with Duck Cracklins

Endive Lettuce
Fried Grapes, Gorgonzola Cheese, Pine Nuts,
Balsamic Vinegar, Olive Oil

Baby Spinach Salad
Toasted Almonds, Grape Tomatoes, Shallot, Shaved Fennel,
Whole Grain Mustard Dressing

Choice of One Entrée (Plated)

Pan Seared Halibut
Olive Oil Potato Puree, Sautéed Spinach, Satsuma Vinaigrette

Boudin Stuffed Boneless Quail
Stone Ground Grits, Petite Vegetables, Cured Tomato Jus

Tournedos Rossini
Prime Filet Tournedos on Buttered Brioche, Foie Gras, Broccoli Rabe, Sautéed
Cepes, Madeira Reduction

Grilled Venison Rack
Macerated Blackberries, Gnocchi, Winter Green, Port Game Jus

Louisiana Bouillibasse
Traditional Courtbouillion Stew with Local Fish, Shrimp, Mussels and Vegetables

Dessert Buffet

Cinnamon Chocolate Mousse Cake, Christmas Cookie, Shacher Tort, Fruit Cake, Yule Logs, Whiskey Bread Pudding, Pecan Pie, Ginger Bread, Cinnamon Stars, Lemon Squares, Cream Puffs, Chocolate Tarts, Chocolate Covered Strawberries, Nanimo Bar, Assorted Truffles, Almond Diamonds, Tiramisu

Includes a glass of Champagne