

Christmas

at the Biltmore

IN THE RENDEZVOUS COURT

Starter

ZUPPA AL CRESCIONE

Watercress soup with pancetta crumbs and Asiago cheese crostino

First

choice of

BRAISED MUSCOVY DUCK RAVIOLI

in a Morel mushroom sauce with Parmigiano

LOBSTER SALAD

Fennel, arugula and preserved tomatoes
in a citrus-yogurt vinaigrette with chives

Main

choice of

ROASTED FREE-RANGE TURKEY

Organic barley stuffing with English peas and green apples, Tuscan kale,
roasted carrots, turnips, and cranberry sauce

ROASTED HALIBUT

North Atlantic halibut with sauteed Swiss chard, braised baby fennel,
couscous and organic tomato relish in a Salmoriglio sauce

MARCHO FARMS LAMB CHOPS SCOTTADITTA

Rapini with roasted garlic and peperoncino, extra-virgin olive oil-whipped potatoes
in a parsley-mint pesto with toasted almonds

NATURAL BRANDT BEEF WESTERN STEAK

Organic bone-in ribeye steak served with truffle parmesan fries,
braised Tuscan kale and canellini beans with salsa "al Chianti"

Dessert

DESSERT STATION

Assortment of miniature holiday desserts and Italian panettone