



BeerStyles | Salt of the Hearth

Holiday Menu

Unless noted - each menu each guest will choose one item from each section. Selections must be provided at least 2 days in advance. Only for parties of 6+

Available Only on Weekdays

\$45.00/person Menu

APPETIZERS

Maple and Butternut Squash Soup

Bibb Lettuce Salad

House-made Gravlax with Pickled Vegetables

ENTREES

Beef Burgundy Frites

Baked Salmon with a White Wine Sauce

House-made Spinach and Ricotta Tortellini

DESSERT

House Baked Cheesecake House Apple Tart

“Joyeux Noel” Menu

\$55.00/person

Begin with Amuse Bouche

APPETIZERS

Truffle Caesar Salad

House-made Gravlax with Pickled Vegetables

Maple and Butternut Squash Soup

Chef’s Special Pâté en Cruîte

Crab Cake with a Pomegranate Salads

ENTREES

Seared Sea Bass

Beef Burgundy

Duck à l'Orange

Mushroom Truffle Risotto

Classic Chicken Vol-au-vents

DESSERTS

The Grand Dessert de Noel

Vanilla Crème Brûlée

Classic Profiteroles

Blue Cheese and Confit Pears

Christmas Cookies



Grand Tasting Menu

\$75.00/person

(Guests will receive one of each, no selections necessary)

Prix-Fixe 5 Course Menu

Begin with Amuse Bouche

Tuna and Crab Salad

Seared Scallops

Braised Short Ribs

Blue Cheese and Mulled Wine Pears

The Chocolate Fondant

Reservations must be made 7 Days in Advance with a \$200 Deposit to be deducted from the total bill at the end of the evening.

Final Count & Decisions must be confirmed at least two days in advance. No refunds for cancellations less than 7 days beforehand. Parties will be charged based on the number of confirmed guests. No discounts will be provided for any absences.

There is a 20% Service Charge attached to each Event that goes directly to your server

EST. 2017

SALT

Dinner • Drinks • Dessert