

Stan Hywet Hall & Gardens

Menu: Dinner & Deck the Hall 2024

Challah Roll & butter

Honeycrisp Apple Salad

Local Honeycrisp apples, dried tart cherries, shaved fennel, celery, Manchego cheese, granola, leafy greens, with a sherry & maple vinaigrette

Entrées

Honey brined & roasted pork loin, with a cherry mostarda (Italian savory condiment) finish

Boneless natural chicken breast, pan-roasted with fennel pollen, and finished with roasted lemon & natural jus

Sides

Roasted Yukon gold potatoes: fresh herbs, olive oil, parmesan & crisp shallot

Brassica medley (cauliflora, broccolini), with thyme and honey glazed carrots, with white balsamic vinegar and golden raisin reduction, and toasted almonds

Dessert Station

Mini brownie bites, dark chocolate, umami caramel

Seasonal fruit cobbler with coriander whipped cream

Mini chocolate candy and vanilla blondies, dark chocolate chip and ginger spice cookies

Coffee & Tea Service

Hot cocoa: dark chocolate, cocoa, cardamom, cinnamon, mini marshmallows, candy canes, wafers

Children's meal by special request

Chicken tenders, Nosh made chips and fresh fruit

Veggie/Vegan by special request:

Chickpea piccata: seared chickpea patty with grilled red onion, mushrooms & fresh herbs, lemon, white wine & plant-based “butter,” capers, almond parmesan