



# Williamsburg Inn®

## Christmas Dinner

### —Bread for the Table—

Salted Cultured Butter  
Apricot, Thyme, Honey Butter  
Apple and Rosemary Compote

### —Soup or Salad—

#### Five Onion Bisque

Caramelized Onion Dust, Roasted Garlic Oil  
Croutons, Scallions

*CHATEAU LATOUR, PAULLAC, FRANCE*

#### Farmer's Greens Salad<sup>(GF)(CN)(V)</sup>

Pomegranate Seeds, Oranges, Feta Cheese  
Candied Pecans, Dijon Mustard Vinaigrette

*DAOU, ROSÉ, CALIFORNIA*

### —Appetizer—

#### Crab Louie<sup>(GF)</sup>

Shaved Winter Greens, Fresh Lemon  
Soft Boiled Egg, Avocado

*KESWICK, VIOGNIER ESTATE RESERVE, VIRGINIA*

### —Premier—

#### Sage Roasted Turkey Breast

Confit Legs, Boursin Mashed Potatoes  
Traditional Stuffing, Haricot Verts  
Turkey Gravy, Cranberry Sauce

*STONELEIGH, SAUVIGNON BLANC, NEW ZEALAND*

#### Braised Beef Short Rib<sup>(GF)</sup>

Sweet Potato Mash, Broccolini  
Natural Jus, Crispy Onions

*COUR DES TEMPLIERS, MARGEAUX, FRANCE*

#### Sour Cherry Glazed Christmas Ham

Dauphinoise Potatoes, Roasted Brussels Sprouts  
Pineapple Chutney, Clove

*CROSSBARN, PINOT NOIR, CALIFORNIA*

#### Pan Roasted Halibut<sup>(GF)(CN)</sup>

Jumbo Lump Crab Risotto  
Baby Carrots, Asparagus, Hazelnuts  
Pomegranate Brown Butter Sauce

*JEFFERSON, CHARDONNAY RESERVE, CALIFORNIA*

#### Seared Maitake Mushroom Stroganoff<sup>(V)</sup>

Vegan Boursin Mashed Potatoes, Swiss Chard  
Baby Carrots, Crispy Potatoes

*DAMILANO "MARGHE", NEBBIOLO, ITALY*

### —Sweet Endings—

#### Bouche de Noel

Sticky Toffee Pudding  
Peppermint Crème Brûlée  
Cranberry Orange Bread Pudding  
Vanilla Bean Crème Anglaise

*CHATEAU LA TOUR BLANCHE "EMOTIONS",  
SAUTERNES, FRANCE*

Wednesday, December Twenty Fifth,  
Two Thousand Twenty-Four

All Menus are Subject To Change  
(GF) - Gluten Free  
(V) - Vegetarian (CN) - Contains Nuts