

# Mystic Market Holiday Menu 2007

WEST  
536-1500

EAST  
572-7992

## Soups available by the Quart

- LOBSTER BISQUE with Brown Butter & Sherry \$10.99 QT \_\_\_\_
- ITALIAN LENTIL SOUP with Pancetta \$8.99 QT \_\_\_\_

## Garden Salads for Two

- MARKET SALAD - Fresh Greens, Goat Cheese, Toasted Spiced Walnuts, Dried Cherries, Garlic Croutons \$6.99 \_\_\_\_
- GARDEN SALAD - Mesclun and Green Leaf Lettuce, Tomatoes, Red Onions, Kalamata Olives, Fresh Bell Pepper, Cucumbers, and Radicchio \$5.99 \_\_\_\_

## Hors d'oeuvres and Appetizers

- HONEY MUSTARD SCALLOPS wrapped in Bacon \$24 DZ. \_\_\_\_
- SAUSAGE & GORGONZOLA STUFFED MUSHROOMS \$18 DZ. \_\_\_\_
- MINI CRAB CAKES with Classic Remoulade Sauce \$22.00 DZ. \_\_\_\_
- EMMENTAL CHEESE & BEER FONDUE Served with a Hearty Bread Bowl \$24 \_\_\_\_
- WONTON WRAPPED "COZY" SHRIMP & PORK ROLL w/ Thai Sweet Chili Sauce \$29 DZ. \_\_\_\_
  - 1 POUND BRIE in PUFF PASTRY - Apricot or Pesto \$28 \_\_\_\_
  - JUMBO SHRIMP with Our Own Spicy Cocktail Sauce \$27 DZ. \_\_\_\_
- GRILLED FLAT BREADS with a Tapenade Trio of Kalamata Olive & Caper Spread, Roasted Tomato with Basil & Garlic and Our Own Famous Garlicky Hummus \$15 EA. \_\_\_\_
- TERIYAKI LAMB MEATBALLS with Spicy Plum Sauce \$15 DZ. \_\_\_\_

## Featured Entrees for a Gathering

- WHOLE BEEF TENDERLOIN: All Natural Uruguayan, Roasted Rare with Horseradish Sauce \$155 \_\_\_\_
  - BONELESS PORK LOIN: Stuffed with Pesto, Prosciutto, Roast Red Peppers & Parmesan \$48 \_\_\_\_
- SCOTTISH SALMON: Poached Whole Side Served with Herbed Caper Vinaigrette \$90 \_\_\_\_
  - HONEY GLAZED SPIRAL HAM with Baguette & Honeycup Mustard \$82 \_\_\_\_
  - RACK of NEW ZEALAND LAMB With Rosemary Dijon Crust, Served with Spicy Pear Mango Chutney \$23 per Person \_\_\_\_
    - CRAB AND SPINACH QUICHE \$25 \_\_\_\_
    - SPINACH AND MUSHROOM LASAGNA \$40 Med. \_\_\_\_ \$75 LG. \_\_\_\_
      - SPANAKOPITA \$40 Med. \_\_\_\_ \$75 LG. \_\_\_\_
      - QUICHE LORRAINE \$20 \_\_\_\_

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- CHRISTMAS ORDERS NEED TO BE PLACED BY 5:00PM ON WEDNESDAY, DECEMBER 19<sup>th</sup> 2007 FOR PICK-UP BY 5:00PM ON MONDAY, DECEMBER 24<sup>th</sup> 2007
  - NEW YEAR'S ORDERS NEED TO BE PLACED BY 5:00PM ON WEDNESDAY, DECEMBER 26<sup>th</sup> 2007 FOR PICK-UP BY 5:00PM ON MONDAY, DECEMBER 31<sup>st</sup> 2007
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NAME: \_\_\_\_\_ PHONE: \_\_\_\_\_ P/U TIME \_\_\_\_\_

CREDIT CARD: \_\_\_\_\_ EXP \_\_\_\_/\_\_\_\_

PAID: Y \_\_\_\_ N \_\_\_\_ BAKERY: Y \_\_\_\_ N \_\_\_\_

NOTES: \_\_\_\_\_

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## Ala Carte Entrees

- PAN SEARED STATLER CHICKEN BREAST with Boursin Cheese, Roast Tomatoes & Julienned Red Onions. Roasted Potato & Broccoli \$13.99 \_\_\_\_
- CHIPOTLE CRUSTED FILET MIGNON with Roast Corn & Poblano Pepper Demi-Glace. Lyonnaise Baby Potatoes & Asparagus \$ 26.99 \_\_\_\_
- ATLANTIC SALMON FILLET Baked in a Puff Pastry with Shitake Mushroom, Spinach and Crab, served with Lobster Sauce. Asparagus \$19.99 \_\_\_\_
  - WILD RICE STUFFED HALF ROAST DUCK with Green Peppercorn Sauce. Dauphinoise Potato & Broccoli \$21.99 \_\_\_\_
- BONELESS PORK PINWHEEL Stuffed with Roast Red Peppers, Prosciutto & Pesto. Parmesan Potato Cake & Broccoli Rabe \$12.99 \_\_\_\_
- CORNISH GAME HEN: Semi-Boneless with a Chestnut Stuffing & Herbed Jus Au Natural. Lyonnaise Baby Potatoes & Acorn Squash \$13.99 \_\_\_\_

## Accompaniments

- ASPARAGUS with Pink Hawaiian Sea Salt \$9.99 LB. \_\_\_\_
- LYONNAISE BABY POTATOES with Caramelized Red Onions, Smoked Bacon and Herbs \$9.99 LB. \_\_\_\_
  - TOMATO & ZUCCHINI AU GRATIN \$ 9.99 EA. \_\_\_\_
- HERBED ROOT VEGETABLE TRIO: Carrots, Turnips, & Parsnips \$7.99 lb \_\_\_\_
  - BRUSSELS SPROUTS w/ Spiced Walnuts \$8.99 lb \_\_\_\_
  - TARRAGON & BROWN SUGAR GLAZED CARROTS \$6.99 lb
  - DAUPHINOISE POTATOES with Gruyere Cheese \$2.99 EA. \_\_\_\_
    - HONEY ACORN SQUASH \$5.99 lb \_\_\_\_
- WHIPPED YUKON GOLD POTATOES with Mascarpone and Chives \$2.49 EA. \_\_\_\_
  - WILD RICE PILAF w/ Dried Currants & Cherries \$8.99 lb \_\_\_\_

## Signature Desserts

- BUCHE DE NOEL: A Traditional Yule Log Comprised of Chocolate Mousse and English Toffee wrapped in a Maple Infused Genoise Garnished with Meringue Mushrooms and Marzipan Bark \$40 \_\_\_\_

Available to December 24<sup>th</sup>

- TIRAMISU: An Italian Classic, Espresso soaked vanilla Genoise accompanied by Sweet Tiramisu Mousse Filling \$38 \_\_\_\_
- CHAMBORD TRUFFLE TORTE: A Rich, Flourless Chocolate Torte laced with Raspberry Chambord Liquor, Garnished with White Chocolate Piping \$33 \_\_\_\_
- WHITE CHOCOLATE MOUSSE TORTE: Vanilla Genoise Layered with Decadent White Chocolate Mousse, Iced in Vanilla Butter Cream & Finished with a Holiday Décor \$35 \_\_\_\_
  - CHOCOLATE MARQUIS: Layers of Chocolate Genoise and Rich Chocolate Mousse Enrobed in Silky Chocolate Ganache \$34 \_\_\_\_
  - BRANDY EGGNOG CHEESECAKE: Rich Cheesecake made with Creamy Egg Nog, Brandy and a hint of Cinnamon and Nutmeg \$30 \_\_\_\_
  - CHOCOLATE PEPPERMINT PATTY CHEESECAKE: Peppermint Flavored Cheesecake on an Oreo Crust Garnished with Peppermint Patties \$30 \_\_\_\_
- KEY LIME TART: Real Key Lime Juice Filling in a Buttery Graham Tart Garnished with Vanilla Butter Cream & Jellied Lime Candy Slices \$20 \_\_\_\_
- BLUEBERRY FRANGIPAN TART: Short Dough Crust Filled with Blueberries & Almond Frangipan Topped with Toasted Almonds \$25 \_\_\_\_
- HOME-STYLE APPLE CRUMB PIE: Classic Apple Pie topped with Buttery Cinnamon Streusel \$20 \_\_\_\_
- LEMON MERINGUE PIE: Tangy Lemon Filling Topped with Sweet Meringue \$20 \_\_\_\_
- FRUIT BUNDT CAKE: Flavorful Spice Cake with mixed Candied Fruit soaked in Liquor & Drizzled with Fondant \$25 \_\_\_\_