

vicki lee's

HOLIDAY MENU 2010

vickilees.com

STARTERS

miniature crab cakes \$24.00 dz
northern maine lump crab meat. jalapeno aioli

crispy asparagus & parmesan rolls \$22.00 dz
wrapped in fillo & ready to bake

wild mushroom risotto cakes \$22.00 dz
arborio rice cakes made with an assortment of winter's best wild mushrooms. served with a roasted garlic aioli

chicken skewers \$22.00 dz
lemon basil, sesame grilled or satay with assorted dipping sauces

butternut squash purses \$20.00 dz
handmade ravioli's, butternut parmesan filling, white wine, sage cream sauce

beef empanadas \$22.00 dz
tender cream cheese dough filled with a beef & chipotle filling. avocado creme fraiche

miniature aram's \$20.00 ea (yields 16-18 bite size pieces)
our signature roll up sandwich offered in miniature version. choices include duck trap smoked salmon, roast beef, black forest ham or our own roasted turkey

la ribollita \$13.00 qt
a tuscan inspired white bean soup made with cannellini, leeks, cavolo nero, organic carrots & potatoes

new england seafood chowder \$14.50 qt
Local New England Seafood Chowder garnished with peppered croutons

DIPS & SPREADS

smoked trout pate 11.50 1/2 lb
this fabulous spread can't be beat!

red pepper relish \$9.50 1/2 lb
don't forget the crunchies

whipped cream cheese \$3.00 1/2 lb
to go with the relish

caponata \$9.00 1/2 lb
eggplant, capers, tomatoes & white wine delicately stewed together

pork rilette \$9.50 1/2 lb
chef jasons delicious slow braised pork with champagne vinegar, apple & pear mostarda. great with french bread or crunchies

SIDES & SALADS

garlic mashed potatoes \$8.50 lb
creamy homestyle potatoes with a hint of cream cheese, butter & milk garnished with fresh chopped chives

haricot vert \$14.00 lb
roasted shallots, crispy pancetta

marinated grilled veggies \$13.50 lb
ever popular and even better with fresh baby fennel, red & yellow peppers, cousa squash & king oyster mushrooms. perfect colorful medley

creamed spinach \$10.00 lb
garnished with shaved parmesan

winter beet salad \$13.00 lb
candy cane & red roasted beets, served on a bed of israeli rocket with spanish valdeon, spiced pecans & creamy valdeon dressing

savory leek bread pudding \$8.50 lb
a moist flavorful strata made with braised leeks, gruyere cheese, whole eggs, thyme & nutmeg

cinnamon glazed squash \$10.50 lb
hubbard and other seasonal winter squash roasted with a cinnamon honey glaze

ENTRÉES

prime rib \$30.00 lb
new england family farms boneless prime rib. parsley & salt encrusted, slow roasted and served with a traditional veal demi au jus

pancetta & sage rubbed turkey \$22.00 lb
all natural free range misty knoll boneless turkey breast. rubbed with a compound butter allowing plenty of moisture while roasting. served with our house made turkey gravy

barolo braised short ribs \$30.00 lb
cooked low and slow in a barolo red wine bath until tender and falling off the bone. served with it's own cooking liquid

statler chicken saltimboca \$12.50 ea
free range statler breasts filled with prosciutto, spinach & grana padana. served with a sherry wine sauce

We carry a full line of Iggy's delicious breads including; cranberry pecan rolls, french dinner rolls, seeded ficelle rolls, french baguettes, onion ficelle.

DESSERTS

buche de noel \$75.00 serves 14-16
our most noted yuletide dessert with all the trimmings. flourless chocolate roulade filled with chocolate buttercream and grand marnier whipped cream. finished with meringue mushrooms, chocolate leaves, fresh holly leaves and a marzipan banner heralding "Joyeux Noel."

chocolate peppermint tarte \$22.00 serves 6-8
chocolate pie crust, chocolate peppermint filling, and topped with handmade fondant candy canes

pistachio gâteau \$30.00 serves 8-10
3 layers of a light chocolate genoise filled with a creamy pistachio mousse. iced in chocolate buttercream and covered in dark chocolate ganache. garnished with chopped pistachio & festive holiday garnishes.

white chocolate mousse cake
small serves 6-8 \$26.00 large serves 12-14 \$42.00
our light chocolate genoise cake made with cocoa and filled with a delicious white chocolate mousse. iced in white italian meringue buttercream and finished with chocolate fans and shaved chocolate

pumpkin ginger cheesecake \$26.00 Serves 6-8
back by popular demand! gingersnap crumbs & a creamy pumpkin filling. decorated with little gingerbread people

pumpkin tea breads \$7.50
miniature loaves made with pumpkin, ginger & spice

pumpkin gingerbread loaves \$7.50
if you love our pumpkin bread, you may want to try this.

cranberry orange loaves \$8.50
delicious little loaves loaded with fresh cranberries

Most offerings from our full menu are available with ample notice. Please place all orders by 5:00pm Saturday, December 18th. If you miss our order deadline don't despair, we will have additional pastry and food all day to help you with last minute needs.

vicki lee's will be open 8:00-4:00 on Friday, December 24th. We will be closed all day on Christmas day and the day after. We re-open Monday, December 27th 10:00am-4:00pm serving our "after the holiday" brunch.

HAPPY HOLIDAYS from all of us at vicki lee's
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