



## Holiday Menu 2018

### Entrees

#### Roasted Pork Tenderloin

Porcini mushrooms, herbs d'Provence,  
brandy, shallots, cream

#### Rack of Lamb

Spiced port wine sauce with dried cherries  
\$24 / 4 bone rack

#### Boar's Head Honey Ham

Molasses cider spice glaze  
\$36 serves 8 +

#### Roasted Tenderloin of Beef

Horseradish cream & tarragon shallot aioli  
\$135 / 2.5 lb average

#### Seared Duck Breast

Maple glazed, spiced roasted pepitas  
\$16 each

#### Roasted Amish Turkey

Lemon, herbs, butter, shallot gravy  
\$108 / 12# - \$140 / 16 lb

### Side Dishes

Lobster mashed potato \$6

Roasted brussels sprouts, chestnuts, maple syrup, cider vinegar \$4.5

Butternut squash, parsnips, carrots, honey lavender glaze \$4

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And check us out Facebook [HERE](#)