

# Portland Regency Hotel and Spa

## Holiday Menu 2018



### Appetizers

Butternut and Apple Bisque  
Garnished with candied pecans -6

#### Crab Cakes

Cider slaw, cranberry aioli, crispy sweet potato strings- 14  
Escargot

Garlic butter, pecorino Romano cheese and French baguette -10

#### Roasted Brussel Sprouts, Pumpkin and Garlic

Pepitas, maple syrup, Lakins Gorges Opus 42, red wine vinegar, olive oil -9

#### \*Tenderloin Carpaccio

Sliced rare tenderloin, cracked pepper, shaved pecorino romano,  
extra virgin olive oil, baby arugula, crispy capers -12

#### Shrimp Cocktail

4 jumbo shrimp , cocktail sauce-14



### Salads

#### Yuletide Salad

Mesclun greens, sun dried cranberries, pecans and gorgonzola cheese -9

#### Wintergreen Salad

Romaine lettuce, granny smith apples, celery, candied walnuts,  
Pineland Farms cheddar and maple vinaigrette -9

### Entrees

#### \*Roast Prime Rib

House made popover, au jus, garlic smashed red potato, chefs vegetable -32

#### \*Seared Long Island Duck Breast

Roasted chestnut, cranberry and pear stuffing, pomegranate gastrique,  
chefs vegetable -30

#### Bourbon Brined Pork Loin

Tasso stuffing, bourbon pork reduction, chefs vegetable - 28

#### \*Cedar Plank Roasted Salmon

Butternut risotto, sunflower-mint pesto, chefs vegetable - 29

#### Roasted Winter Vegetable and Lentil Ragout

Smoked beet puree and cashew ricotta -24

#### Veal Osso Bucco

Roasted root vegetables, pan gravy, garlic smashed red potato- 30



We do not accept Restaurant.com or Open Table gift certificates on holidays.

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A gratuity of 20% will be added to parties of six or more.