



SEASONAL SPECIALTIES

Holiday 2017

CHEESE PLATTER OF THE SEASON

Winter Solstice

\$135 sm | \$160 lg

At Murray's, we know cheese is the perfect antidote to a chilly winter! Start with the King of Alpine Cheese: L'Etivaz, then nibble on citrusy Spanish Montealva and buttery Simply Sheep from New York State. The classic Roquefort blue rounds out the cheeses, while 30 month Devodier Prosciutto adds perfect richness. Strawberry Balsamic Jam from Brooklyn's Anarchy in Jar pairs with classic Marcona almonds, Castleton rosemary crackers and fresh baguette. Open a bottle of bold red wine and share this decadent platter with company!

Turkey Meatballs

\$30 (1 dozen)

Honey-Chipotle Glaze, Scallions

Chickpea Fritters

\$30 (2 dozen)

Cumin spiced with shaved Manchego & Yogurt-Fennel Dipping Sauce

Grilled Shrimp Skewers

\$40 (1 dozen)

Jumbo grilled shrimp with a Citrus Cranberry Salsa

Wild Mushroom Mini Quiche

\$30 (1 dozen)

Forest Mushrooms with Thyme and Herbed Boursin

Fig and Ricotta Flatbread

\$30 (serves 10-15)

Melted Asiago Pressato, Smokey Speck Ham, Fig Compote, Fresh Ricotta, Rosemary

Winter Greens Salad

\$45 sm / \$55 lg

Mesclun Greens, Frisée, Pomegranate, Shaved Mahon Curado, Candied Walnuts, Maple-Dijon Vinaigrette

Beet and Barley Salad

\$50 sm / \$65 lg

Pearled Barley, Golden Beets, Marcona Almonds, Arugula, Bleu d'Auvergne, Orange-Rosemary Vinaigrette

Seasonal Dessert Platter

\$40 (serves 10-12)

Spiced Pear & Caramel Tartlets, Gingerbread Squares