

# PEMBERTON FARMS

## Holiday Menu

Winter 2011

Complete Dinners

Roasted Meats

A la Carte Selections

Desserts

Wines

Seasonal Beverages

## complete dinners

### 1. Beef Tenderloin Dinner

\$159.99 (serves 8 to 10)

Dinner package includes: Pre-Roasted Beef Tenderloin (5-6 lbs.) • Roasted Herbed Potatoes (4 lbs.) • Green Beans with Sliced Almonds (2 lb.) • Horseradish Sauce (1 pt.) • Roasted Beets with Garlic & Onion (1 1/2 lb.) • Dinner Rolls (one dozen)

### 2. Traditional Turkey Dinner

\$109.99 (serves 6 to 8)

Dinner package includes: Pre-roasted Turkey (10-12 lbs.) • Traditional New England Herb Stuffing (4 lbs.) • Roasted Garlic Mashed Potatoes (4 lbs.) • Green Beans with Sliced Almonds (2 lbs.) • Turkey Gravy (1 qt.) • Homemade Cranberry Ginger Sauce (1 pt.) • Dinner Rolls (one dozen)

### 3. Whole Turkey Breast Dinner

\$109.99 (serves 6 to 8)

Dinner package includes: Pre-roasted Turkey Breast (4-6 lbs.) • Traditional New England Herb Stuffing (4 lbs.) • Roasted Garlic Mashed Potatoes (4 lbs.) • Green Beans with sliced Almonds (2 lbs.) • Turkey Gravy (1 qt.) • Homemade Cranberry Ginger Sauce (1 pt.) • Dinner rolls (one dozen)

### 4. Traditional Half-Turkey Dinner

\$69.99 (serves 2 to 4)

Dinner package includes: Pre-roasted Turkey (6-10 lbs.) • Traditional New England Herb Stuffing (2 lbs.) • Roasted Garlic Mashed Potatoes (2 lbs.) • Green Beans with sliced almonds (1 lb.) • Turkey Gravy (1 pt.) • Homemade Cranberry ginger Sauce (1/2 pt.) • Dinner Rolls (1/2 dozen)

## appetizers & sides

Smoked Salmon with Lemon and Capers	\$19.99/lb.
Shrimp Cocktail, 16 - 20 Count Shrimp with Sauce	\$19.99/lb.
Potato Latkes with Sour Cream & Apple Sauce	\$ 7.99/lb.
Sweet Noodle Kugel with Honey and Cinnamon	\$ 6.99/lb.
Traditional New England Herb Stuffing	\$7.99/lb.
Roasted Red Bliss Potatoes with Sage	\$ 6.99/lb.
Roasted Garlic Mashed Potatoes	\$6.99/lb.
Roasted Butternut Squash	\$ 6.99/lb.
Mashed Sweet Potatoes with Brown Sugar & Pecans	\$6.99/lb.
Roasted Brussel Sprouts with Shallots	\$ 7.99/lb.
Roasted Mixed Vegetables	\$ 6.99/lb.
Spinach Sautéed with Garlic	\$9.99/lb.
Green Beans with Slivered Almonds	\$7.99/lb.
Homemade Cranberry Ginger Sauce	\$6.99/lb.
Beets Roasted with Garlic and Onions	\$6.99/lb.
Turkey Gravy	\$9.99/quart
Horseradish Sauce	\$9.99/quart

## Meat & fish entrees

### Traditional Whole Turkey, Fully Cooked

10 to 12 lbs.  
\$69.99 (serves 6 to 8)

### Whole Turkey Breast, Fully Cooked

4 to 6 lbs.  
\$69.99 (serves 6 to 8)

### Roasted Beef Tenderloin, Fully Cooked

5 to 6 lbs.  
\$119.99 (Serves 10 to 12)

### Poached Salmon with White Wine and Lemon

5 to 6 lbs.  
\$129.99 (Serves 10 to 12)

### Pemberton's Smoked Whole Ham, Bone-In

14 to 16 lbs.  
\$99.95 (Serves a Crowd!)

### Pemberton's Smoked Half Ham, Bone-In

7 to 9 lbs.  
\$59.95 (Serves 10 to 12)

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**TO PLACE YOUR HOLIDAY ORDER,  
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ASK FOR MIKE, JANICE OR DENNA.  
Orders must be received by Wednesday, Dec. 21 at 5pm.**

## desserts

**Buche de Noel** \$50.00 (serves 8 to 10), \$60.00 (serves 12 to 14)

*Made with vanilla chiffon cake filled with luxurious vanilla bean pastry cream and decorated with a dark velvety chocolate ganache, this spectacular centerpiece dessert is decorated with meringue mushrooms, hand painted sparkly gumpaste leaves, red candy berries and festive peppermint caramels.*

**Eggnog Cheesecake** \$30.00 (8" - serves 8 to 10)

*Flavored with rum, nutmeg, and cardamom, and is made with a graham cracker crumb crust. Decorated with whipped cream and mini gingerbread girls & boys.*

**Holiday Cookie Platter** \$30.00 (48 pieces), \$50.00 (84 pieces)

**The Tree** \$25.00 (serves 6 to 8), \$50.00 (serves 12 to 18)

*Layers of chocolate and gold cake filled with vanilla butter cream then carved in the shape of a tree and trimmed with edible goodies.*

**The Gift Box** \$25.00 (serves 6 to 10), \$60.00 (serves 12 to 20)

*Chocolate mousse filled fudge cake glazed in silky ganache. Decorated with chocolate ribbons, gift tag and bow.*

**Poinsettia Torte** \$25.00 (serves 6 to 8), \$58.00 (serves 12 to 18)

*White chocolate mousse layered with raspberries between golden cake glazed in white chocolate ganache dressed with poinsettias.*

**Silent Night** \$30.00 (serves 6 to 10), \$65.00 (serves 12 to 20)

*Flourless chocolate cake glazed in dark chocolate ganache finished stars.*

**Apple Cranberry Tart** \$22.00 (serves 6 to 8)

*Apple cranberry compote baked into a frangipane filling glazed with apricot jam*

**Pear Ginger Tart** \$22.00 (serves 6 to 8)

*Pears and crystallized ginger baked into an almond tart glazed with apricot jam*

**Pecan Bourbon Tart** \$22.00 (serves 6 to 8)

*A classic pecan bourbon filling topped with pecan halves and a sweet pastry tart shell.*

**Cranberry Walnut Tart** \$22.00 (serves 6 to 8)

*Pecan filling topped with sliced walnuts and cranberries in a sweet pastry tart shell.*

## wines

### whites

**2010 Benziger Sauvignon Blanc** \$14.99

Russian River Valley

*Brimming with citrus aromas of lime and grapefruit, this wine has a nice soft entry, which carries through the center palate with a vibrant, fresh, crisp finish. Certified Sustainable Grower.*

**2009 Paul Dolan Chardonnay** \$14.99

Mendocino County, California

*Pear and winter citrus fruit flavors are complemented by creamy vanilla spice.*

**2009 Baron Herzog Chardonnay (Kosher)** \$12.99

Central Coast, California

*This cool, terroir-oriented wine shows elegant top notes of lime, chamomile and tropical fruit overlaid with a bouquet of toasty oak.*

**2009 HB Picpoul De Pinet** \$11.99

Coteaux du Languedoc, France

*Aromas of grapefruit, honeysuckle and pear with lime zest and tropical nuances. On the palate, a tart acidity mingles with crisp green apple, lemon, a hint of white peach and a pleasant minerality on the finish.*

**2010 Chateau Ste. Michelle Riesling** \$11.99

Columbia Valley, Washington

*A blend of Riesling from throughout Washington's Columbia Valley and crafted to be a refreshing, off-dry Riesling vintage after vintage. The wine delivers sweet lime and peach character with subtle mineral notes.*

### reds

**2009 Chateau Ste. Michelle Indian Wells Merlot** \$17.99

Washington State

*Ripe berry fruit aromas and jammy flavors typical of Wahluke Slope reds. This is a full bodied style of warm climate Merlot with a round, supple finish. Wahluke Slope syrah is added to enhance the mouthfeel and rich fruit character.*

**2009 Mark West Pinot Noir** **\$11.99**  
Napa Valley, California  
*Enticing aromas of strawberry/rhubarb pie, raspberry preserves, and cranberry, with barrel notes of vanilla cream and baking spices. The sweet entry of strawberry and plum fruit flavors is followed by a juicy, boysenberry middle and cherry, cola berry finish. Oak aging contributes a touch of cardamom spice and rounds out the palate.*

**2008 Baron Herzog Cabernet (Kosher)** **\$12.99**  
Central Coast, California  
*Blackberry and plum notes with vanilla and spice finish from the oak. Medium red color with good acidity and smooth tannins.*

**2009 Chateau Les Grands Marechaux Cotes de Blaye** **\$19.99**  
France  
*A medium dark ruby-hued 2009 with seductive fruit, earth, spice, and dark berry characteristics as well as a medium to full-bodied finish.*

**2008 7 Deadly Zins Lodi Appellation Zinfandel** **\$15.99**  
Lodi, California  
*Notes of sweet plums and pepper dominate the nose while flavors of blueberry, raspberry, cinnamon, and black pepper pack the palate from start to finish. The silky-smooth tannins hold the wine together and deliver a soft, fruit-driven experience.*

**2010 Cigar Box Malbec** **2 for \$20.00**  
Argentina  
*Aromas of ripe plum and violets along with subtle hints of vanilla. A soft silky finish balances the rich, weighty mouth feel.*

### sparkling wines

**Roederer Estate-Bottled Brut Sparkling Wine** **\$22.99**  
Anderson Valley, California  
*Crisp and elegant with complex pear, spice and hazelnut flavors. It is fresh and lightly fruity with great finesse and depth of flavor.*

**2009 Alma Negra Rose Malbec** **\$19.99**  
Mendoza, Argentina  
*Very pale salmon skin-orange color. Faintly yeasty aromas of candied strawberry, citrus peel and biscuit. Quite dry, fresh and light on its feet. Finishes with sneaky length, a firm edge and lingering perfume.*

**Valdo Prosecco Brut DOC** **\$14.99**  
Valdobbiadene, Italy  
*Straw yellow color, joined with a fine perlage and a fruity taste. Well-balanced structure matched with its flavorful and aromatic fruity fragrance.*

### after dinner

**2011 Champlain Orchards Honeycrisp Ice Cider** **\$36.99**  
Champlain, VT  
*Made from 100% Honeycrisp apples, this ice cider has a wonderful pure apple flavor with the characteristic sweet tang of the Honeycrisp apple.*

**W. & J. Graham's Six Grapes Reserve Port** **\$21.99**  
Douro Valley, Portugal  
*Dark red color, with a seductive rich perfume of ripe plums and cherries. On the palate, complex, with a good structure and a long lingering finish.*

**Les Petits Grains Muscat Ste. Jean de Minervois** **\$11.99**  
Languedoc, France  
*Deep yellow-gold in color with a gorgeous nose of apricot, quince, mandarin orange and honey. Rich and full-bodied on the palate, with a long seductive finish.*

**Nashoba Valley Winery Cranberry Apple Wine** **\$11.99**  
Bolton, MA  
*A New England tradition. Tart and flavorful, with just a hint of sweetness.*

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Note to our customers who want to reserve beverages for the holiday: Pemberton Farms has an extensive wine, beer and liquor selection. Feel free to ask for more suggestions to accompany your meal or request a personal favorite that may not be listed on our menu.

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