Main Courses

Main courses are named for characters from one of three much loved Victorian Christmas stories. Charles Dickens' "A Christmas Carol" was written twelve years before Quivey's Grove was built. "The Nutcracker" was written by Hoffmann in 1816, adapted by Dumas in 1845 and set to music by Tchiakovsky in 1892. O'Henry's "The Gift of the Magi" was written in 1905.

All entrees include pre-dinner appetizers in The Stable Grill, plus choice of soup or salad and fresh fruit muffins.

Marley Rib*

Roast Prime Rib (12 oz) served with garlic bread pudding, twice baked potato, and horseradish sauce, honors Jacob Marley, Mr. Scrooge's deceased partner. \$46.95

Tim's Popover

Roast turkey in sage cream sauce fills a popover on rice, with pumpkin buttered carrots, and cranberry chutney, honors Tiny Tim whose final toast is shared by Quivey's Grove, "God bless us everyone." \$30.95

Clara's Crown Pork Roast*

Served with apple black walnut stuffing, mashed potatoes, and apple butter cream sauce, honors the little girl whose Christmas dream has enchanted children for 175 years. \$33.95

Scrooge Squash

Squash cups, baked with apple-black walnut stuffing and served with a sampling of all the trimmings honors Ebeneezer Scrooge, everyones' favorite curmudgeon. \$29.95

Cratchit Filet*

Pan seared salmon filet, with a dill, caper, and mustard butter sauce, with a julienne of vegetables, and a parmesan potato, honors Bob Cratchit, employee of Ebeneezer Scrooge, and father of Tiny Tim. \$33.95

Duck Drosselmeyer

Semi boneless roast half duck, with a port wine and cherry sauce, served with wild rice and sauteed apples, honors the mysterious Herr Drosselmeyer. \$39.95

Della's Lamb*

Rack of lamb with a truffled lamb demi sauce, roasted mushrooms and onions, and rosemary potato tart, honors the loving wife who cut off her hair to sell so she could buy her husband a watch fob in "The Gift of the Magi." \$43.95

New Year's Specials

Includes pre-dinner appetizers in The Stable Grill, plus choice of soup or salad and fresh fruit muffins.

Surf & Turf \$52.95

Pan seared steer tenderloin filet (5oz) topped with Lobster in Bearnaise Sauce, with white truffle oil mashed potatoes, and fresh asparagus.

Salmon Oscar \$46.95

Pan seared salmon filet, baked with a deviled crab crust, garnished with gulf shrimp and ginger lime butter sauce, served with parmesan potato and julienne vegetable.

Desserts \$8.50

Desserts are named for characters from Anthony Trollope's Christmas short stories, "The Widow's Mite" and "The Two Heroines of Plumplington," enormously popular in England and America in the 1880's.

Fred's Turtle Pie

Emily's Steam Pudding

Caramel, pecans, and chocolate Bavarian cream honors Nora's puzzled suitor.

Gingerbread steamed pudding with brandy cream sauce, honors Plumplington's other heroine.

Mrs. Grangers Apple Crisp

Tart apples baked with an oatmeal crumb crust, served warm with vanilla ice cream honors Mrs Granger, who postulated, "all things given with the right spirit come back with interest.

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.