



F O S S E T T ' S
AT KESWICK HALL

FOSSETT's is named in honor of Thomas Jefferson's chief cook at Monticello, Edith Fossett (1787-1854). Mrs. Fossett held one of the most responsible positions in Jefferson's household during his retirement years. She learned the art of French cooking from Honore Julien, Head Chef, and Etienne Lemaire, the maitre de hotel, while serving in the White House during Jefferson's presidential years.



Christmas Dinner

First courses

SAVORY ARUGULA TART
Smoked bacon, potato and gruyere, black truffle dressing

MAINE LOBSTER
Chive blinis, vanilla-chardonnay butter, Virginia maple syrup

RUSSET POTATO GNOCCHI
Lump crab fondue, American caviar

BELGIAN ENDIVE AND WATERCRESS
Spiced walnuts, duck confit, roquefort, pomegranite balsamic dressing



Second course

RICOTTA GNOCCHI
Butternut squash, duck confit, cracklins, arugula, pecorino

CHESAPEAKE OYSTER STEW
Savory crackers, romaine, smokey bacon

MUSHROOM STUFFED ALBEMARLE QUAIL
Bordelaise, whipped parsnip, parsnip chips

EXECUTIVE CHEF DEAN MAUPIN



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Main Course

CULPEPER LAMB

Three ways, rack, spicy sausage and smoked shoulder ragu
butternut squash hash,

TENDERLOIN OF ANGUS BEEF

French potato gratin, heirloom root vegetables.

POTATO CRUSTED RED SNAPPER

Arugula, capers, olives, sweet peppers, lemon beurre blanc

VENISON AU POIVRE

Crushed sweet potato, baby turnips, huckleberry jus

HONEY LACQUERED FREE UNION DUCK

Charred sweet onion, whipped celery, port-sherry sauce



Dessert

BUTTER PECAN ICE CREAM SANDWICH

Warm salted caramel sauce, belgian chocolate sauce

ALBEMARLE APPLE BEIGNETS

Gingersnap ice cream, lemon anglaise

MILK CHOCOLATE CREMEUX

Rum glazed bananas, toasted marshmallow

THREE ARTISAN CHEESES

Raisin pecan toast, apple butter

"Delicious varieties for our table."

— Thomas Jefferson

Four Courses

\$95 per person

EXECUTIVE CHEF DEAN MAUPIN