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Holiday Dates To Remember



Nov. 27th - Dec. 24th:

Holiday Gift Certificates are on sale. \$30 for \$25.00 and the very popular "All inclusive gift certificate" for only \$85.

The All Inclusive includes*: One (1) Appetizer, Two (2) Entrees, Two (2) Glasses of Wine, One (1) Dessert, and Two (2) Cups of Coffee. Tax and tip is also included.

*Cannot be used on New Year's Eve or Valentine's Day.

NEW! [Order your gift certificates online.](#)

Nov. 27th - Dec. 24th:

Chocolate Truffles, chocolate bark, and dessert orders



Mary's Kitchen

I have always felt that starting a meal with a great appetizer sets the tone for the rest of the meal and this [month's menu](#) offers a wonderful selection.

The Camembert cheese is wrapped in a phyllo dough and then sautéed offering a crisp and creamy texture to the pallet, a nice glass of wine and conversation set's the stage for a very memorable dining experience. As well as the smoked salmon cheese cake with a savory side of herbs, the smokiness of the salmon, finished with a hint of lemon and freshness of the cucumber relish, it is a welcome to the evening that has just begun.

Traditional shrimp cocktail is a must for the holidays and the presentation of these delights will create a whimsical beginning to any of the main entrées. Let us not forget that the shrimp bisque soup would also warm the spirit and set the mood for a celebration of the taste buds!

Take a look at [the menu](#) to see the variety of flavors being featured for the main entrée course and save room for the delightful desserts of the holiday season!

From the Traditions family to yours we wish you a safe, peaceful and wonderful Christmas with family and friends.

Mary A. Cody

**THIS SATURDAY!
Fall Harvest Wine Dinner**

When: December 5th at 6:30 p.m.

Cost: \$75.00* per person, tax and gratuity not included.

*Gift Certificates are not accepted for specialty dinners.

Jeffery Warr will be speaking on South American Wines and the menu will reflect the cuisines of the region. This will be the fourteenth year we have hosted the Fall dinner and without a



Dec. 5th: Fall Harvest Wine dinner featuring Jeffery Warr

New Years Eve

Reservations: 5:00 p.m., 7:00 p.m. and 9:00 p.m.

Closed: Christmas Eve, Christmas Day, New Years Day

doubt it has always been a wonderful evening filled with excitement, education and delightful food. Not to mention the friendship of the many people that have been part of these events over the years.

View the dinner menu by [clicking here](#). We hope to see you this Saturday.

Congratulations Dick Record



Dick Record had a very busy few weeks with celebrating his birthday at a close friend's home to his retirement party which was held at Cedar Creek. We were honored to be part of both of these events and prove the guests with a wonderful buffet of food.

Congratulations my friend! You will always hold a special place in my heart. Mary

From Mary's Hands:

Maple Crème Brûlée (Makes 8 ~ 5 oz. servings)

Brûlée Sugar

1 cup light brown sugar
1/2 cup granulated sugar

Custard

3 3/4 cups heavy cream
1 1/4 cups pure maple syrup
10 large egg yolks, lightly beaten

Brûlée Sugar

Preheat the oven to 250. Combine the sugars, mixing well to integrate evenly. Spread the mixture on a baking sheet and dry it in the oven for about 1 hour. Transfer to a food processor and process to a fine powder. Set aside, covered and store in a cool dry place at room temperature for up to a week.

Custard

Preheat oven to 350. In a bowl, combine the cream, maple syrup, and egg yolks, and whisk until smooth. Strain through a fine mesh sieve. Pour into eight 5 ounce ramekins. Set the ramekins in a shallow roasting pan. Pour enough hot water into the pan to come halfway up the sides of the ramekins. Bake for 45 minutes, until custards are set around the edges but still a little shaky in the center. Remove the pan from the oven. Let the custards cool in the water bath to room temperature. Remove from water bath, cover with plastic wrap, and refrigerate for at least 8 hours or overnight.

Holiday Parties and Catering



Every year the holidays seem

Welcome To The Team!

Jimmy "The Flame" Lachman has joined the team at Traditions as my Sous Chef.

to sneak up and this year is no exception. But the time is here; and we have begun to prepare for the seasons gatherings, with party's being booked at Traditions and catering events in many homes in and around the Coulee Region. Please do not hesitate to call if we can be of service and relieve the stress in planning your next holiday party.

We specialize in custom made orders for all of your social events, paying close attention to budgets, menu development, and dietary request.

The services we provide are organized and professional and no detail is left out from the highly acclaimed presentations, to the quality of food, and to the cleanliness of the location during and at the end of the event. Our highly trained staff is there to attend to you and your guests needs providing you with a memorable and enjoyable gathering.

For available catering dates, [catering menu](#), holiday parties of any size or to reserve the restaurant for a private occasion day or night, please call Mary or Tamela at 783-0200.

He was born tenth in a family of six boys and six girls to Pauline and Jerome "Tony" Lachman who taught him at a very young age the restaurant business learning first to flip pancakes from his father in 1975. Jimmy gets his nick name "Flame" from being a drummer (not his performance at the stove!) and has played in the La Crosse area for years.

As a Chef he has worked at many of the finer restaurants in the area. His great attitude and passion for cooking will be greatly noticed as he begins this new adventure with us at Traditions. Welcome to the team Jimmy!

Comments From The Table

- Today we are here for our rehearsal dinner. We love the atmosphere and it feels perfectly intimate for a rehearsal dinner. We cannot wait to start the first day of the rest of our lives tomorrow.

- Enjoying a long lost and happily recovered gift certificate given to us as a wedding gift over 2 years ago. The service and attention to detail was top notch. The dishes were amazing ~ great flavorful parings ~~~ and the company was the best! Can't wait to visit again soon!

- This is dining in the elegant way with taste and casual.

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