

'23 HOLIDAY MENU

\$55 per person

STARTER

BUTTERNUT SQUASH VELOUTÉ WITH CHIVE CREME FRAICHE

FESTIVE MIX SALAD WITH TOASTED PECANS, DRIED CRANBERRIES, GRAPE TOMATOES, CRUMBLED FETA CREAMY VINAIGRETTE

ENTRÉE

(choose two)

MAPLE GLAZED HAM, PEACH PURÉE

CLASSIC TURKEY DINNER, CRANBERRY SAUCE, STUFFING, AND CLASSIC TURKEY GRAVY

DIJON ROSEMARY RUBBED FLANK STEAK WITH DEMI

SEARED BLACKENED SALMON SERVED WITH CITRUS RELISH

HERB CRUSTED CHICKEN SUPREME WITH PISTACHIO CREAM SAUCE

*All entrees accompanied with harvest toss vegetables butter-roasted brussel sprouts, carrots, parsnips, & fennel, creamy mascarpone whipped potatoes

DESSERT

(choose one)

CHOCOLATE LAVA CAKE

Rich chocolate cake with a molten ganache center, topped with seasonal fruit coulis

PUMPKIN PECAN BREAD PUDDING

Served with caramel sauce and whipped cream

APPLE CRISP WITH STREUSEL

Baked apples and streusel crust with spices and served with whipped cream

STICKY TOFFEE PUDDING

Served with fresh strawberries