



Holiday MENU

\$70.00 ++ PER PERSON

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SALADS - PICK ONE

Arugula, beets, goat cheese, blood oranges, pistachios, herb vinaigrette
OR

Mixed greens, gorgonzola cheese, honey crisp apples, glazed pecans,
pomegranate vinaigrette

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SIDES - PICK TWO

Yukon gold roasted garlic mash potatoes

Herb roasted fingerling potatoes

Au gratin potatoes

Charred broccolini with lemon ricotta

Crispy brussel sprouts, shaved parmesan, bacon, balsamic

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ENTREES - PICK TWO

Herb crusted bone in chicken breast, lemon caper jus

Pine nut asiago crusted chicken breast, chardonnay veloute

Braised beef short ribs, lemon hazelnut gremolata, cabernet reduction

*\$10.00 per person

Herb crusted filet mignon, wild mushrooms, red wine demi glaze

+\$10.00 per person

Miso glazed king salmon

Seabass, roasted tomato lemon caper thyme vinaigrette

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DESSERTS - PICK ONE

Molten lava cake, vanilla ice cream, pistachio nut crumble

Apple crisp, gingersnap streusel, vanilla ice cream

Assorted dessert board, petite cheesecakes, truffles, fruit tarts