

WINTER MENU

COURSE 1

CRANBERRY BACON JAM CROSTINI *baked brie*
BACON WRAPPED GOAT CHEESE STUFFED DATES *rosemary honey*
SEARED SCALLOPS *carrot puree*
GOAT CHEESE BAKED FIGS *toasted walnuts, sage, honey*
ROASTED GRAPE & BALSAMIC CROSTINI *fried sage*

COURSE 2

ROASTED BEET SALAD *feta, candied pecans
vinaigrette, and pistachio crusted goat cheese balls*
SHREDDED BRUSSEL SPROUT SALAD *prosciutto, fig balsamic vinaigrette*
WINTER BROCCOLI SALAD *blood orange, bell peppers, shaved carrots,
toasted sesame seeds, sesame vinaigrette*
SMOKY POTATO & KALE SOUP *thick cut herb croutons*
PARSNIP & SWEET POTATO SOUP *toasted almonds, creme fraiche*

COURSE 3

CHERRY MERLOT GRILLED RACK OF LAMB *served with grilled asparagus,
and toasted pecan wild rice*
GRILLED PETIT FILET MIGNON *red wine reduction, rosemary mashed potatoes,
green beans with toasted almonds*
CHICKEN CACCIATORE *served with parmesan polenta and roasted garlic
spinach*
BRAISED BEEF STEW *cranberry & cider braised beef & vegetables,
rosemary polenta*
COFFEE RUBBED PRIME RIB *roasted garlic, gorgonzola butter, served with
pan roasted herb red potatoes and fried brussel sprouts*

COURSE 4

PEPPERMINT WHITE CHOCOLATE CREME BRULEE *powder sugar dusting*
NEW YORK STYLE CHEESECAKE *strawberry compote*
MOLTEN CHOCOLATE LAVA CAKE *served a la mode*
TIRAMISU *coffe liquor soaked ladyfingers*
APPLE CARAMEL SELF SAUCING PUDDING *served a la mode*

