

INDULGE GOURMET

—HOLIDAY SPECIALS—

STARTERS

DUNGENESS CRAB CAKES

lump crab with dill tartar sauce

STUFFED SHRIMP

breadcrumbs, whipped ricotta, garlic and parsley with lemon chive cream sauce

WINTER FLATBREAD

garlic white sauce, Applewood bacon, sausage, red onion, basil and Italian cheeses

BRIE CROSTINIS

triple creme brie with pomegranate and cranberry chuney

SWEET POTATO ROUNDS

with goat cheese, Applewood bacon and maple thyme butter sauce

FESTIVE CHEESE BALL

Goat cheese, cream cheese, cranberries, pecans and fresh herbs with artisan crackers

ROASTED BUTTERNUT SQUASH SOUP

with caramelized shallots, chives and creme fraiche

GOLDEN & RED BEET SALAD

arugula, pickled red onion, pomegranate, fried goat cheese and champagne vinaigrette

GEM LETTUCE CAESAR SALAD

sourdough croutons, panko, fresh parmesan and creamy garlic Caesar dressing

ENTREES

ROASTED CHICKEN WITH BALSAMIC FIG SAUCE

Garnished with goat cheese and chopped walnuts

STUFFED CHICKEN

with artichokes, spinach and creamy leek parmesan sauce

CREAMY TUSCAN PASTA (CHICKEN OR SHRIMP)

mezzi rigatoni with sundried tomatoes, spinach, fresh parmesan, red pepper flakes

HOLIDAY STUFFED PORK TENDERLOIN

filled with caramelized onion, fresh cranberry sauce, goat cheese and fresh spinach.

ROASTED PRIME RIB

served with horseradish chive cream sauce

BRAISED BEEF SHORT RIBS

With mushrooms, bacon, carrots, onions and red wine sauce with fresh pasta



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SIDE DISHES

CREAMY POLENTA

With wild mushrooms, fresh herbs and parmesan cheese 8.25

ROASTED ROOT VEGETABLES

with balsamic syrup drizzle and fresh thyme 7.75

YUKON GOLD MASH

with garlic, gruyere cheese and chives

BRUSSELS SPROUTS GRATIN

with Italian breadcrumbs, caramelized onions, garlic and creamy gruyere sauce

SWEET POTATO GRATIN

with caramelized onions in a creamy sage and parmesan sauce

BUTTERNUT SQUASH RISOTTO

with crispy pancetta, caramelized shallots, parsley and parmesan cheese

WILD MUSHROOM MEDLEY

with garlic and fresh herbs and white wine butter sauce

SAVORY ROASTED CAULIFLOWER

with dates, garlic and butter sauce

MAPLE ROASTED DELICATA SQUASH

with crumbled goat cheese, glazed walnuts, rosemary and chives

DESSERTS

Pumpkin mousse with maple scented whipped cream and graham cracker crumb topping

Dark chocolate and ganache mousse with fresh whipped cream and raspberry compote

Pear crisp with vanilla bean ice cream and caramel drizzle

Layered chocolate and vanilla peppermint torte

