

2022 Holiday Menu

\$75 pp 5 Course Meal Served Family Style

Course One

Buttermilk biscuits

Fresh house made buttermilk biscuit with European butter and homemade jam

<u>Course Two</u>

Fall salad

Baby kale, arugula, brussels sprouts, glazed butternut squash, pomegranates, goat cheese, chili dusted pepitas, mustard vinaigrette.

<u>Course Three</u>

Avocado and grilled naan bread

Charred lemon oil, toasted pepitas, pecorino cheese, chili oil, pickled onion

Course Four

Turkey roulade

Caramelized leeks, foraged mushrooms, smoked dashi gravy, chive whipped potatoes

5 spice glazed ham

Bacon gravy, butternut squash puree, crispy balsamic brussels sprouts

Course Five

Your choice of one seasonal dessert

Pumpkin cheesecake Spiced rum caramel, whipped cream Or Banana Bread pudding Brûlée bananas, candied pecans, caramel

Beverages: Coca Cola soft drinks