

# 2019 holiday menu

## two drink tickets

per guest

choice of: winter sangria | beer | wine | champagne | prosecco

UNLIMITED SOFT DRINKS

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## tuscan market display

selection of cured meats | cave aged & regional cheese | focaccia crostini | grilled vegetables  
arrangement of fresh and dried fruits | assorted composed salads | house made dressings

## salads

select one

baby spinach with burgundy poached apple, candied pecan, chevre cheese and red onion.  
served with a red wine vinaigrette

baby kale, toasted garlic, rosemary focaccia croutons with shaved grana padana.  
served with a creamy black pepper parmesan dressing

winter field greens, assorted berries, toasted almond, maytag blue cheese.  
served with a white balsamic vinaigrette

grilled romaine heart, grape tomato, kalamata olive, smoked bacon, pickled red onion.  
served with an herb buttermilk dressing

## chef carving stations

select one

honey rosemary glazed whole turkey with cranberry whole grain mustard aioli

white marble loin of pork stuffed with caramelized onion soft cheddar cheese, butternut squash and sage

garlic roasted tri tip of sirloin with wild mushroom demi glaze and creamy horseradish sauce

brown sugar and bourbon glazed spiral ham

smoked brisket with braised apple dijon

roasted leg of lamb with a garlic rosemary lemon au jus



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## accompaniments

select two

au gratin potato with gruyere and fresh herbs

fingerling potato, fresh thyme, herbed butter and garlic crème fraiche

wild mushroom and braised leek risotto

roasted sweet potato, granny smith apple, rosemary and toasted marshmallow

baby red smashed potato, smoked bacon and sharp cheddar

caramelized brussel sprouts with crispy pancetta

honey-dill glazed baby root vegetable

creamed spinach, fried leek and pecorino romano

toasted almond haricot vert

asparagus with fire roasted red pepper

## desserts

selection of mini pastries, tarts and chocolate dipped fruit and berries

coffee | assorted teas