

HOLIDAY DINNER MENU

Starter

GARDEN SALAD

Entrées

CHICKEN BREAST

Sautéed with apples, and cranberries in a cider cream sauce with crème fraiche whipped potatoes and seasonal vegetables

SLOW BRAISED BEEF

With a brandy demi-glace sauce and caramelized cheddar onions with crème fraiche whipped potatoes and seasonal vegetables

ROASTED SALMON

Over a honey orange mint sauce with crème fraiche whipped potatoes and seasonal vegetables.

RIGATONI

With charred assorted bell peppers, asparagus and fire roasted tomatoes in a gorgonzola cream sauce

VEGAN SPECIAL

Roasted vegetable medley and brown rice stuffed portobello mushroom over a Creole tomato sauce

Desserts

CHEF'S DESSERT SELECTION