

S E A S O N S G R E E T I N G S





CHEF'S COMPLIMENTS

DEVILED EGG PECAN STUFFED DATE

MAIN

choice of one

BEEF TENDERLOIN demi glace
HALF CHICKEN sherry jus
BRANZINO sweet corn relish
PORCHETTA bourbon maple
MUSHROOM RISOTTO parmesan frico, chive

SIDES

served family style

BRIOCHE PULL-APART ROLLS local sugar cane butter
RED SKIN MASHED POTATOES chives
ROASTED BROCCOLINI lemon zest, parmesan
HEIRLOOM CARROTS brown sugar glaze
GREEN SALAD goat cheese, chestnut, pomegranate vinaigrette

DESSERT

choice of one

CHOCOLATE CAKE
APPLE BERRY COBBLE
CHESS PIE

\$95/PERSON





HOLIDAY KIDS MENU

choice of one

ROAST CHICKEN

GRILLED BEEF

BUCATINI MARINARA

served with

MASHED POTATOES

ROASTED CARROTS

DINNER ROLL

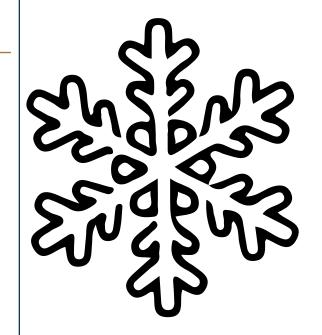
sweet treat

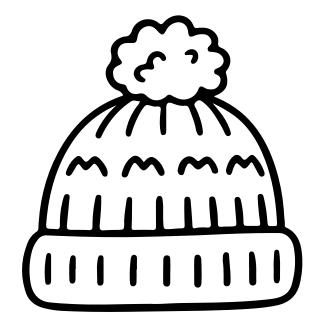
SCOOP OF VANILLA

\$20



COLOR ME





TIC TAC TOE

