



## **Holiday Plated Dinner Menu 2017**

Roasted Tomato & Fennel Soup with Parmesan-dusted Croutons  
Or  
Cranberry fried Brie on house dressed Baby Greens

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Sage Roasted Turkey with Apple & Celery Stuffing, served with  
Buttermilk Mashed Potatoes & Seasonal Vegetables  
Or  
Chestnut-crusted Atlantic Salmon on charred Sweet Corn Risotto & Citrus Butter Sauce  
Or  
8oz charbroiled NY Striploin topped with Garlic Shrimp & sauce Béarnaise on  
Fingerling Potatoes & Seasonal Vegetables

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Dark Chocolate Rum Tort with Blackberry Ice  
Or  
Hazelnut, Mascarpone & Poached Pears with Walnut Ice

\* \* \*

Tea & Coffee

\$55.00 per person + service charge & tax

