

December

DECEMBER



12.15.23

3 COURSES | \$45 PER PERSON

OPTIONAL STARTER | \$14

CRAB & ARTICHOKE DIP

House-made crostini, fresh herbs, lemon zest

CHEF'S SOUP

ROASTED WILD MUSHROOM BISQUE

Citrus thyme oil, ground pumpkin seeds

ENTRÉES CHOOSE ONE

GRILLED RIBEYE STEAK

Zesty gorgonzola sauce, potato purée with hickory smoked bacon and grilled asparagus

SEARED PROSCIUTTO-WRAPPED KING SALMON

Chardonnay cream sauce, herbed fresh pasta, sautéed spinach

RUSTIC PORTABELLA CHICKEN MARSALA

Potato purée with hickory smoked bacon, grilled asparagus

RATATOUILLE STUFFED ACORN SQUASH

Pesto creme sauce, blistered tomatoes

DESSERT

BROWN SUGAR MINI CAKE

Pecan Pie filling, salted caramel sauce

PRESENTED BY *Chef Vande Berg*