

Christmas Eve 2022

Offered at \$50

first course

Salmon Cake

With micro greens, parsnip puree & roasted red pepper aioli

Baked Brie *v*

Double cream brie encased in puff pastry & paired with fig preserves and sliced apple

second course

Hungarian Mushroom Soup *gf, v*

With flavors of paprika, dill & crimini mushrooms

Winter Greens *gf v*

Tossed in champagne vinaigrette & served with roasted red beet, carrot, green onion & feta

third course

Beef Short Rib

*Accompanied by roasted fingerling potatoes
brussels sprouts, & zinfandel demi-glace*

Grilled Salmon *gf*

*Paired with herbed wild rice pilaf,
Grilled broccolini & romesco sauce*

Roasted Chicken Leg *gf*

*Served with herbed wild rice pilaf,
asparagus & spicy puttanesca tomato sauce*

Butternut Squash Ravioli *v*

*Accompanied by sautéed vegetables, hazelnuts
& a rogue creamery blue cheese cream sauce*

dessert

Bartlett Pear Crisp

with vanilla ice cream & bourbon caramel sauce

Chocolate Torte *gf*

dark chocolate flourless cake accompanied by berry compote & chocolate sauce

Red Velvet Cake

with whipped cream, raspberries & chocolate sauce

