

A Christmas Story Plated Dinner



3 – Course Plated Dinner

4 – Course Plated Dinner (Additional \$8 / Person)

Baker's Daily Selection of Rolls and Butter

Starters (choose one)

Baby Greens, Satsumas, Dry Cranberries, Sunflower Seeds, Pomegranate Vinaigrette*
Roasted Butternut Squash and Ginger Purée, Tart Apples, Pumpkinseed Oil Drizzle*
Baby Romaine Caesar Duo, Rohess Speck Wafer, Parmesan Crisp, Anchovy Dressing
Baked Brie in Phyllo Pastry, Festive-Style Bread, Spiced Cranberry Chutney, Candied Pecans
Roasted Carrots, Golden Raisins, Crumbled Goat Cheese, Arugula, Coriander Ginger Vinaigrette*
Wild Mushroom & Fontina Tart, Walnut Crust, Arugula Greens, Red Wine Vinaigrette

Entrées (choose one)

Toasted Pecan & Boursin Stuffed Chicken Breast with Cranberry Thyme Jus*
7oz Prime Rib of Beef, Yorkshire Pudding and Cabernet-Rosemary Jus*
Pork Tenderloin Forestier – Ragout of Wild Mushrooms
Crispy Skin Salmon Fillet – Preserved Lemon and Verjus Beurre Blanc
Chef's Seasonally-Inspired Pasta with Toasted Garlic Baguette

Accompaniments

Chef's Choice Starch
Seasonal Hot Vegetables

Sweets (choose one)

Traditional Pumpkin Flan with Whipped Cream
Brandied Mincemeat Tart with Rum Crème Anglaise
White Chocolate Candy Cane Mousse Parfait*
Grand Marnier Crème Brulée, Fresh Berries*
Nutmeg Spiced Rum & Eggnog Cheesecake
Hazelnut Profiteroles with Callebaut Chocolate Sauce

City Roast Regular and Decaffeinated Coffee
An Assortment of Black and Herbal Teas

* Denotes our Gluten-Free Options

\$50 / Person

