



Christmas Plated Dinner

All Christmas Served Dinners Include:

*Baker's Selection of Rolls and Butter
Choice of Festive Beginning
Selection of Spirited Entrée and Accompaniments
Pastry Chef's Sweets Finale
Coffee and Herbal Teas*

Festive Beginnings

*Wild Mushroom Soup with Truffle and Arugula
Roasted Squash Soup with Allspice and Apples (GF)
Red and Green Spinach Salad with Cranberries, Mandarins, and Honey Dijon Dressing (GF)
Traditional Caesar Salad with Smoked Bacon, Parmesan Crouton*

Spirited Entrees

*Chicken Cordon Blue
8oz Prime Rib of Beef, Yorkshire pudding, Pan au Jus
Butternut Squash Ravioli with Maple Cream Sauce
Pork Tenderloin with Cinnamon and Apple au Jus (GF)*

Sweet Finales

*Traditional Pumpkin Tartlet, Whipped Cream
NY Cheese Cake, Baileys Sauce
Grand Marnier Crème Brule, Fresh Berries (GF)
Chocolate Yule Log, Raspberry Coulis*

\$50

Prices subject to change. All Prices subject to 17% service charge and 5% G.S.T.