



HOLIDAY DINNER MENU PLATED

APPETIZER

ROASTED CARROT & SQUASH SOUP WITH CINNAMON CRÈME FRAÎCHE & TOASTED CHESTNUTS

OR

PROSCIUTTO, ICE WINE POACHED PEAR AND GOAT'S CHEESE SALAD

ENTREE

BONE IN PORK CHOP

TOPPED WITH APPLE RIESLING RELISH
SERVED ON TRUFFLE MASHED POTATOES
AND SEASONAL VEGETABLES

ROASTED SALMON

WITH A SPICY CREAMY SAUCE MADE WITH CRÈME
FRAÎCHE, GRATED CUCUMBER & HORSERADISH
SERVED ON RICE PILAF WITH SEASONAL VEGETABLES

ROAST TURKEY

WITH APPLE AND SAGE STUFFING, WHIPPED
POTATOES SERVED WITH CRANBERRY SALSA
AND SEASONAL VEGETABLES

BEEF TENDERLOIN

TOPPED WITH CREAMY BRIE
SERVED WITH GARLIC MASHED POTATOES
AND SEASONAL VEGETABLES

DESSERT

WARM APPLE CRUMBLE

OR

PUMPKIN CHEESECAKE

DOUBLE CHOCOLATE CAKE WITH SOAKED BERRY COMPOTE

\$36 PER PERSON (PLUS TAXES & GRATUITIES)

ADD A PRIVATE WINE TOUR OR TASTING! INQUIRE FOR PRICING