



**2018 Featured Holiday Menu - \$25 per person**

Includes: Fresh Baked Bread and Butter, Beverages, and Assorted In House Made Desserts and Sweets

**Goat Cheese Terrine layered with Pesto and Fresh Sweet Cherry Tomatoes served with Fresh Baked Bread and Butter**

**Smoked Salmon Twice Baked Baby Red Potatoes loaded with Roasted Red Peppers, Scallion and Three Cheeses**

**Roasted Beef Tenderloin Roulade**

Stuffed with A Wild Mushroom Blend and Served with Gorgonzola Cream Sauce on the side

**Salmon Wellington**

Whole Salmon Fillets topped with a Creamy Spinach and Cheese Blend and Wrapped in Puff Pastry and Baked to Golden

**Green Bean Almondine**

In a Rich Buttery Almond Sauce topped with Slivered Toasted Almonds and a Fresh Lemon Drizzle

**Garlic and Herb Roasted Red, Yukon Gold, Sweet Potatoes and Butternut Squash**

Finished with A Brown Butter Sauce

**Arugula**

with Gouda, Pomegranate, Candied Pecans, and Our White Balsamic Vinaigrette