

Limited a la carte Menu

November 26, 2020

Groups of 6-8 are limited to the Turkey Package

First Course

Wild mushroom soup with diced grilled portabella mushrooms, crème fraiche and scallions 9.25

Crisp vegetable spring rolls with sautéed spinach and nappa cabbage
in a sweet chili sauce 12.95

Duck dumplings with diced butternut squash, toasted pecans and sage in a butternut
squash cream sauce 13.95

Pumpkin gnocchi with fresh sage, toasted pine nuts, gold and black raisins in a
pumpkin and mascarpone cream sauce 13.95

Salads

Seasonal greens tossed with sliced red onions and diced tomatoes in a balsamic herb vinaigrette 8.95

Romaine salad with toasted walnuts, orange confit, diced apples, and sundried cranberries
in an apple cider honey vinaigrette 13.95

Entrees

Grilled beef tenderloin medallions with roasted potatoes, diced caramelized onions, carrots, celery root and
fresh sage in a red wine shallot demi glace with red onion crisps 39.95

Pan seared tuna with cracked black pepper, wild rice, brown basmati rice, and broccoli
in an orange sesame vinaigrette 36.95

Sautéed salmon with linguine, nappa cabbage, bacon, and caramelized onions in a roasted shallot
and sherry wine vinegar butter sauce 33.95

Fresh pumpkin fettuccine with diced butternut squash, broccoli, sun dried cranberries, and toasted
pumpkin seeds in a sweet Vidalia onion and ginger vinaigrette
with goat cheese 19.95