

# FESTIVE MENUS

*choice of soup or salad*

## **Roasted Butter Nut Squash**

*a silky blend of sweet squash*

## **Wild Mushroom Puree**

*a rich forest mushroom blend*

## **Baby Organic Greens**

*A perfect blend of organic baby greens julien vegetables blessed with a honey Dijon balsamic vinaigrette*

## **Portobello & Goats Cheese**

*Grilled portobello mushroom with warm goats cheese on a bed of organic greens*

## ENTRÉE

*choose one*

### **Grilled 6 oz beef tenderloin**

*with a traditional red wine au jus*

### **Panko crusted sole filet with lemon caper beurre blanc**

*lightly crusted sole filet oven baked with a light lemon caper white wine sauce*

### **Breast Supreme of Capon**

*Stuffed with lobster & truffle*

## DESSERT

*choice of*

### **Chocolate Pistachio Crème Brulee**

*rich slow baked custard with a pistachio praline topping*

### **Classic Tiramisu**

*espresso soaked Italian biscuits layered with sweet mascarpone & whipped cream*

*\$38.95 p/p taxes and gratuity extra*

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