

SETTING

- GOAT CHEESE MEDALLIONS *Lightly breaded goat cheese with candied walnut, honey, and apple* 14
- STEELHEAD TROUT DIP *A creamy dip made with sour cream, lemon, and a dash of dill. Served with* 14
house made olive oil crackers
- WILD MUSHROOM TART *A blend of wild mushrooms and luscious Gruyere cheese in a puff pastry shell. . .* 14
- CREAMY FETA DIP *Feta and cream cheese blended together and topped with sweet chili jam. Comes with . . .* 14
house made olive oil crackers

EXPOSITION

- WOODLET *Iceberg with apple, goat cheese, shaved shallots, and candied walnuts dressed with a lovely apple . . .* 15
cider vinaigrette
- WINTER SALAD *A mix of baby kale and shaved brussel sprouts with red onion, dried red cranberries,* 15
marcona almonds, and crumbled blue cheese. Dressed with our house balsamic vinaigrette

PLOT & TWO SIDES

- BRITISH SUNDAY ROAST *During the Victorian Era Prime Rib was known as, "Sunday Roast." Served* 78
with au jus and horseradish cream
- BEEF WELLINGTON *Delightful beef tenderloin topped with a mushroom duxelles and wrapped in golden . . .* 78
brown puff pastry dough
- BRAISED BEEF SHORT RIBS *Braised Short Ribs smothered in rich, red wine and beef gravy.* 64
- SEASONALLY STUFF PORK TENDERLOIN *Center cut pork loin stuffed with a winter stuffing mix . . .* 60
- CHICKEN MARSALA *Grilled chicken breast served over spaghetti in a decadent wild mushroom and* 54
marsala sauce
- SALMON EN PAPILOTE *Salmon cooked in parchment paper with herbs, butter, garlic, and lemon.* 60
*Served over a bed of farro. *Comes with one side*

TONE (SIDES)

- BROWN SUGAR, BOURBON GLAZED CARROTS. 8
- CAULIFLOWER AU GRATIN 8
- MASHED POTATOES 8
- BRUSSEL SPROUTS WITH BACON AND SHAVED PARMESAN 8

EPILOGUE

- CHERRY BREAD PUDDING *A hearty Winter's dessert served with a creamy bourbon sauce* 12
- CLASSIC "STORY" CHEESECAKE *Classic New York style cheesecake served with Story's Red Raspberry* 12
preserves and whipped cream