

Price depends on menu/item selection

~ Appetizers ~

Sweet Potato Dungeness Crab Cakes Turkey Cranberry Salad on Endive Roasted Vegetable Tartlet with Goat Cheese Brie & Fig Tartlets Feta Mousse Phyllo Cup with Pomegranate Reduction Roasted Beets & Goat Cheese Tartlets Steak & Arugula Crostini Ginger-Cranberry Crostini with Whipped Ricotta and Prosciutto Cambozola Crostini with Poached Pear

\sim Salad \sim

Spinach Salad, Roasted Local Mushrooms, Dried Cranberry, Shallots with Bacon Vinaigrette Mixed Greens, Herbs, Mint, Roasted Beets, Goat Cheese, Pomegranate Balsamic Vinaigrette Mixed Greens, Figs, Blue Cheese, Crispy Prosciutto with Balsamic Vinaigrette Mixed Greens with Caramelized Walnuts, Bleu Cheese, Pears, Champagne Vinaigrette Arugula and Endive, Apple, Goat Cheese, Almonds, Pomegranate Seeds, Dijon Vinaigrette

~ Main ~

Seared Tenderloin with Caramelized Onion Crusted Prime Rib Roast Herb Roasted Turkey Braised Short Ribs with Cipollini Onion Cider Glazed Pork Loin with Apple & Fennel Honey Roasted Ham Seafood Cioppino Apricot Glazed Salmon with Hazelnuts Crown Roast of Lamb with Herb Gremolata Spiced King Salmon with Pomegranate Glaze Lobster Lasagna with Homemade Pasta and Bechamel Sauce Garlic Herb Whole Roasted Chicken

~ Sides ~

Roasted Garlic Mashed Potatoes Truffle Mac and Cheese Asparagus with Balsamic Reduction Lemon Garlic Haricots Verts Charred Broccoli with Buttered Panko and Lemon Zest Whipped Potatoes with Garlic & Cheese Roasted Root Vegetables Roasted Root Vegetables Roasted Kabocha Squash with Crispy Panko Crumbs & Pomegranate Gruyere Potato Au Gratin Sweet Potato Au Gratin Roasted Brussels Sprouts with Caramelized Onion & Pancetta Roasted Squash with Hazelnuts, Dried Cranberries & Goat Cheese

$\sim \text{Dessert} \sim$

Spiced Carrot Cake with Cream Cheese Frosting Chocolate Cake with Crème de Leite Frosting & Peppermint Bark Salted Caramel Dark Chocolate Tart Chocolate Pumpkin Cheesecake Dessert Cup Bar: Panna Cotta, Chocolate Mousse, Cheesecake