

Starter Duo

(for the table)

Butternut Squash Ravioli & Sage Butter | Breadcrumb Stuffed Mushroom Caps

Salad

(for the table)

Kale / Arugula / Pears / Amarena Cherries / Shaved Parmesan / Pecans
Balsamic-Pomegranate Vinaigrette

Entree

(each guest choice of one)

Herb Roasted Turkey Breast & House Gravy

Pan Seared Atlantic Salmon / Dill Sauce

New York Strip Steak & Porcini Demi Glaze

Roasted Vegetable Lasagna / San Marzano Sauce

Sides

(for the table)

Apple & Chicken Sausage Stuffing
Brussels Sprouts & Caramelized Shallots | Honey Roasted Sweet Potato Mash
Herb Roasted Potatoes

Dessert Duo

(for the table)

Pumpkin Cheesecake with Amarena Cherry Sauce & Candied Walnuts Chocolate Cake with Orio Cookie Crumb & Wild Berry Compote

4 Courses \$68.00* Per Person | \$29.95* Children 12 & Under