



Light up the Night Four Course Menu

Hors D'oeuvres

Brie Tarts, with brown sugar & toasted almonds

Bacon-wrapped Dates, stuffed with aged manchego, topped with brown sugar (GF)

Salad Course

Winter Salad (GF)

Spring mix, candied pecans, dried cherries, pomegranate seeds, goat cheese, balsamic vinaigrette

Bread Basket

Freshly baked mini rolls, flatbread & focaccia, with housemade truffle butter rosettes

Entrée

Choice of:

Braised Beef Short Rib (GF)

With crème fraiche whipped Yukon gold potato & roasted winter vegetables

Or

Stuffed Acorn Squash (GF/vegan)

With caramelized onion, toasted pepitas, dried cranberries, scallions, balsamic glaze

Trio of Mini Desserts

Kahlua brownies with salted buttercream (vegan/GF)

Chocolate mousse parfait, macerated berries & cookie crumble

Mascarpone stuffed Strawberries, candied pecan (GF)