



# Holiday Menus

## Holiday Two Course Luncheon

### First Course:

- Roasted Butternut Squash Bisque, Gorgonzola Croutons
- Spinach Avocado Salad, Mandarin oranges, Candied Walnuts, Blue Cheese and Citrus Vinaigrette
- Signature Mixed Green Salad with Dried Cranberries, Candied Walnuts, Feta Cheese, Raspberry Vinaigrette Dressing
- Pomegranate Grapefruit Field Green Salad , Tarragon Dressing

### Second Course:

- Roast Turkey, Corn Bread, Sausage Stuffing, Green Bean Casserole and Citrus Spiced Cranberry Sauce | \$34/person
- Grilled Tri Tip, White Cheddar Whipped Potatoes and Creamed Kale | \$38/person
- Pan Seared Salmon, Cauliflower Risotto, Sweet Pea Puree, Sautéed Vegetables | \$36/person

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## Holiday Three Course Dinner

### Soups:

- Roasted Corn Chowder with Cotija Cheese and Red Pepper Oil
- Roasted Butternut Squash Bisque with Gorgonzola Croutons
- Curried Cauliflower Soup with Arugula and Walnut Pistou

### Salads:

- Asparagus Couscous Salad, Feta Cheese and Lemon Grass Dressing
- French Barley Salad with Dill and Dijon Dressing
- Roasted Beet Salad, Arugula, Ruby Grapefruit, Herbed Goat Cheese, and Pesto
- Signature Mixed Green Salad with Dried Cranberries, Candied Walnuts, Feta Cheese

### Entrees:

- Charbroiled Ribeye Steak with Scalloped Sweet Potatoes and Manchego Cheese, Grilled Asparagus | \$60/person
- Fennel Roasted Salmon, Dill Cream Sauce and Mushroom Barley Risotto | \$46/per person
- Sage Roasted Turkey Breast with Apple Walnut Bread Pudding, Haricots Vert with Shallot Butter, Cranberry Port Jus | \$44/person
- Oven Roasted Chicken Breast with Roasted Chestnut Cream, Garlic Mashed Potatoes, and Brussel Sprouts \$44/person

