HOLIDAY 2019 A LA CARTE MENU

Chef Selected Artisan Breads \$2.50pp

Accompanied with Hummus

STARTERS

Mushroom Soup 🛂	\$11.95 per liter
Baby Kale, Radicchio & Quinoa Salad V G	
With Roasted Cherry Tomatoes and Goat Cheese (optional) Served with White Balsamic Vinaigrette	
Roasted Squash and Mixed Green Salad V C	\$4.95pp
With Green Onions, Dried Cherries Served with Maple Dressing	

MAINS

Seasonal Herb Roasted Turkey (7oz portion) D G	\$14.95pp
With Gravy, Stuffing and Cranberry Sauce	
Red Wine Braised Brisket (7oz portion) D G	\$16.95pp
With Fresh Herb and Roasted Carrot Garnish	
Blueberry Balsamic Glazed Rosemary Chicken Supreme D G	\$12.95pp
With Caramelized Cipollini Onions	
Oven Roasted Cranberry Maple Glazed Salmon (6oz portion) D G	\$13.95pp

PREMIUM OPTION

Bacon Wrapped Beef Tenderloin (6oz portion) C	\$18.95pp
With Rosemary and Thyme Garlic Butter and Cipollini Onions	

VEGETARIAN OPTION (Vegan Available)

Farro and Kale Stuffed Acorn Squash 🔽 (gluten free and vegan available upon request)	\$9.95pp
With Cranberry and Goat Cheese	

SIDES

Sweet Potato and Yukon Gold Mashed Potato (Optional Regular Yukon Gold Mashed) 🗸 🖸	\$3.95pp
Roasted Beets with Citrus and Spiced Peppitas 🚾 🖸	\$4.95pp
Sautéed Green Beans with Lemon Zest and Roasted Garlic 🛂 🖸	\$4.50pp
Roasted Brussels Sprouts with Caramelized Onions 🗷 🖸	\$4.50pp
Traditional Homestyle Cranberry Sauce (serves 3-4 people) 🛂 🖸 🖸	\$3.95pp
Traditional Stuffing ©	\$2.25pp
Traditional Homestyle Gravy (serves 4-5 people) 🖾 🖸	\$9.95 per litre

HOLIDAY 2019 A LA CARTE MENU

DESSERT

Gingerbread Tiramisu in a Jar

\$5.95 per jar

PREMIUM DESSERT

Sweet Board

Small Platter (3pcs per type) \$99 per platter \$199 per platter Large Platter (6pcs per type)

Pumpkin Brownie, Gingerbread Cookie, Red Velvet Cookie, Chocolate Dipped Biscotti, Sour Cherry Square, Mini Cupcakes, Gingerbread Tiramisu in Jar