



# HOLIDAY DINNER PARTY

## PLATED MENU

Rolls with Whipped butter

### **Appetizer**

Wine and Cheese Soup garnished with Double Smoked Bacon and Pomegranate  
Old White Cheddar and Unoaked Chardonnay

Parmesan Fig salad with Baby Arugula, Toasted Sliced Almonds, Cranberry Focaccia  
Crouton and Honey Balsamic Dressing

### **Entrée**

Sliced Roasted Turkey breast Apple Sage Stuffing, Orange infused Cranberry Sauce,  
Rustic garlic Mash Potato Green Beans and Baby carrots

Maple and Grainy Dijon glazed Salmon Rice Pilaf and Green Beans

Prosciutto and Sage wrapped Pork Tenderloin with Red Wine Demi Glaze  
Pan seared Fingerling Potatoes, Green Beans and Baby Carrots

Grilled Beef Tenderloin with Red Wine Demi Glaze and Two Garlic Shrimp  
Pan Seared Fingerlings, Green Beans and Baby Carrots

### **Dessert**

Dark Chocolate Crème Brulee

Apple Pecan Tart with Salted Caramel Drizzle

**ASK US ABOUT  
ADDING A  
WINE TOUR  
OR TASTING!**

Two Course Meal \$30 per person | Three Course Meal \$36 per person |  
*plus taxes and gratuities*