











Brown Sugar Maple Dijon Sprial Cut Ham \$300.00 Roasted Prime Rib, Horseradish Creme, Au Jus: \$399.00 Traditional Beef Wellington \$475.00

Side Dish Choices:

Garlic Baked Yukon Gold Mashed Poatoes

White Cheddar Au' Gratin Potatoes

Southern Style Squash Casserole

Wild Mushroom Bread Pudding, Leeks & Gruyere Cheese

Ginger Maple Spiced Roasted Carrots, Pecan Crunch

Shredded Kale Salad, Brussel Sprout Leaves, Toasted Almonds, Cranberries, Pecorino Cheese, Citrus Vinaigrette

One Dozen Butter Fresh Baked Rolls























Wild Rice, Butternut Squash & Chèvre Stuffed Portobello Mushroom,

Topped with Rosemary Almond Crumble (Vegetarian) \$15.00 EA **Puff Pastry Whole Wrapped Brie Wheel** Holiday Spiced Plum Jam & Candied Pecans Feeds 6-8 \$40.00

Ploughman's Platter: Imported & Domestic Cheeses, Smoked & Cured Meats, Cornichons, Mustard Ale Spread, Rosemary Brown Sugar Cocktail Nuts & Fresh Baguette Feeds Up To 10 \$65.00

> Sweet Potato & Squash Bisque (GF, DF) \$15.00 per Quart

Large Blue Claw Lump Crab Cakes Chrismas Remoulade Duo for \$17.00

White, Red, Sparkling Wine Inquire about Varietals & Vintages \$25.00 Per Bottle







