

**HOLIDAY PARTY- 3 COURSE PLATED DINNER**

**To Start**

**Beet & Goat Cheese Salad**

Roasted beets, maple glazed pecans, shaved red onions, goat cheese, mixed greens and maple citrus vinaigrette

**Main**

Choice of:

**Braised Beef Short Rib**

Boneless beef short rib braised in a rich jus for hours until flaky tender and served with roasted garlic mashed potatoes and honey tarragon glazed heirloom carrots

OR

**Pomegranate & Citrus Salmon**

Citrus marinated Atlantic Salmon, served with a pomegranate glaze, roasted garlic mashed potatoes and honey tarragon glazed heirloom carrots

OR

**Turkey Dinner**

Roasted turkey meat (light and dark) served with house stuffing, roasted garlic mashed potatoes, honey tarragon glazed heirloom carrots, rich turkey gravy and cranberry sauce

OR

**Stuffed Portobello Mushrooms**

Spinach & Goat cheese stuffed portobello mushrooms caps, finished with a drizzle of truffle oil, served with roasted garlic mashed potatoes and honey tarragon glazed heirloom carrots

**To Finish**

**Apple Blossom**

Tender pieces of apple in cinnamon and sugar, wrapped with flaky puff pastry and baked til golden, served with vanilla ice cream & caramel sauce

**\$55 per person plus taxes and gratuity**