



December 15th-25th Dinner from 5pm daily

## **STARTERS**

Vegetarian Orecchiette Minestrone

Roasted Broccoli and Radicchio Salad, Grapefruit Dressing, Sunflower Lavosh Brittle, Goat Cheese Feta, Cranberry

Devick Farms Beef Tenderloin Carpaccio, Fresh Herbs, Arugula and Parmesan, Sunflower Crisp

## ENTRÉES

Vegan Chicken, Gravy, Herb Stuffing, Roasted Potatoes

Cast-Iron Roast Pork Tenderloin, Truffle Risotto, Grilled Broccolini, Lemon Gremolata

Slow Cooked Turkey Breast, House-made Gravy, Herb Stuffing, Mashed Potatoes, Braised Red Cabbage, Brussels Sprouts, Cranberry Sauce

Pacific Salmon, Riesling Crème, Vegetable Florets, Creamy Polenta

## **DESSERT**

Tonka Crème Brûlée Blackberry Biscotti

Bûche de Noël Gingerbread Ash, Cointreau Whipped Cream

\$75 per Adult \$27 per Children Age 6-12 Excluding tax and gratuity