



CHRISTMAS TREE LIGHTING DINNER
December 2, 2017

MENU

Harvest Squash Bisque

CHOICE OF:

Seasonal Risotto

Pan Roasted Delicata Squash & Apple, Corn, Smoked Gouda, Roasted Garlic & Sage Butter,
Toasted Pepitas, Cabot Cloth-Bound Cheddar Crumbles

Slow Roasted Prime Rib au jus

Buttermilk and Chevre Smashed Potatoes, Seasonal Vegetables, Horseradish Cream Sauce

Pan-Seared Faroe Island Salmon

Celery Root & Parsnip Puree, Sautéed Spinach, Cider Beurre Blanc, Apple Butter

Pan-Seared Misty Knoll Chicken Breast

Maple-Jerk Glazed, Smashed Red Potatoes, Seasonal Vegetables

Grilled Local Pork Tenderloin

Cider Brined & Lightly Smoked, Roasted Garlic Mashed Potatoes, Maple Glazed
Carrots, Pepita-Rosemary Relish

CHOICE OF HOUSE-MADE DESSERTS

Creamy Strawberry Cheesecake

Chocolate Flourless Torte

\$32 per person plus tax & gratuity