



HOLIDAY 2019

BEEF TENDERLOIN DINNER

JUST FOR 2: \$175

5-6: \$350

10-12: \$550

SHRIMP COCKTAIL – 2 POUNDS

JUMBO POACHED SHRIMP, COCKTAIL SAUCE, LEMON
WEDGES

POPOVERS (1 -2 DZ)

CRUNCHY AIRY PUFFS – HONEY BUTTER

BEEF TENDERLOIN – FIVE/TEN

GARLIC ROSEMARY ROASTED, USDA CHOICE GRADE,
SLICED, CHIANTI DEMI GLAZE

ROASTED FINGERLINGS – (¼ – ½)

ROSEMARY, GARLIC, EXTRA VIRGIN OIL, SALT + PEPPER

ROASTED SWEET POTATOES – (¼ – ½)

PARMESAN, GARLIC, THYME, EVOO, SALT AND PEPPER

BROCCOLI RABE – (¼ – ½)

PAN SAUTÉED, GARLIC, CRUSHED RED PEPPER, GOLDEN
RAISINS, LEMON ZEST

HOLIDAY CARROT CAKE

CARROTS, PINEAPPLE, CHERRIES, COCONUT, CREAM CHEESE
FROSTING, RUM CARAMEL SAUCE

PORK TENDERLOIN DINNER

JUST FOR 2: \$125

5-6: \$250

10-12: \$450

CHARCUTERIE PLATTER – SMALL

IMPORT AND DOMESTIC CHEESE, FATTY MEATS, CRACKERS,

POPOVERS (1 -2 DZ)

CRUNCHY AIRY PUFFS – HONEY BUTTER

PORK TENDERLOIN – FIVE/TEN

HERBS DE PROVENCE, PORK TENDERLOIN, ROASTED AND
SLICED, CHARDONNAY PAN GRAVY

BOURBON BACON BRUSSELS – (¼ – ½)

BRUSSELS, BACON, BOURBON, BALSAMIC, SALT + PEPPER

AU GRATIN POTATOES – (¼ – ½)

SLICED SWEET AND WHITE POTATOES, CREAM, GRUYERE

GREEN BEAN ALMANDINE – (¼ – ½)

SLICED ALMOND, BROWNED BUTTER, GREEN BEANS

CRANBERRY CLAFOUTI

LIGHT AND FLUFFY FRENCH TART – SUGAR DUSTED

PDT

POMME DE TERRE





HOLIDAY 2019

ADD-ONS/A LA CARTE

CHEESE PLATTER - 15-20 PEOPLE \$55

IMPORTED AND DOMESTIC CHEESE, GRAPES + BERRIES, NUTS,
CRACKERS/FLATBREAD

SHRIMP COCKTAIL - TWO POUNDS \$50

JUMBO POACHED SHRIMP, COCKTAIL SAUCE, LEMON
WEDGES

CHIPS + DIPS \$65

1 PINT CRANBERRY SALSA, 1 PINT TRUFFLE CARAMELIZED
ONION DIP, 1 PINT BACON + CHIVE MASCARPONE
TORTILLA CHIPS, POTATO CHIPS, CROSTINI

STUFFED BREADS - \$25 EA

PEPPERONI + MOZZARELLA
BROCCOLI + CHEDDAR
HAM + GRUYERE

SWEDISH MEATBALLS - TWO POUNDS \$50

BITE SIZED BEEF MEATBALLS, CREAMY NUTMEG SAUCE

STUFFED MUSHROOMS - TWO DOZEN \$35

LARGE MUSHROOMS, SAUSAGE, MOZZARELLA, OVEN
ROASTED

WINTER SALAD - SMALL \$40

MIXED GREENS, SHAVED FENNEL, ORANGES SEGMENTS,
HAZELNUTS, DRIED CHERRIES, MINT, CITRUS VINAIGRETTE

BEEF TENDERLOIN - \$100 FIVE/ \$200 TEN

GARLIC ROSEMARY ROASTED, USDA CHOICE GRADE,
SLICED, CHIANTI DEMI GLAZE

PORK TENDERLOIN - \$50 FIVE/TEN \$95

HERBS DE PROVENCE, PORK TENDERLOIN, ROASTED AND
SLICED, CHARDONNAY PAN GRAVY

BOURBON BACON BRUSSELS - ½ TRAY \$45

BRUSSELS, BACON, BOURBON, BALSAMIC, SALT + PEPPER

AU GRATIN POTATOES - ½ TRAY \$45

SLICED SWEET AND WHITE POTATOES, CREAM, GRUYERE

GREEN BEAN ALMANDINE - ½ TRAY \$35

SLICED ALMOND, BROWNED BUTTER, GREEN BEANS

BROCCOLI RABE - ½ TRAY \$35

PAN SAUTÉED, GARLIC, CRUSHED RED PEPPER, GOLDEN
RAISINS, LEMON ZEST

POPOVERS - 2 DZ \$35

CRUNCHY AIRY PUFFS - HONEY BUTTER

ITALIAN BREAD - 2 LOAVES \$35

SCRATCH MADE ITALIAN BREAD - WHIPPED BUTTER

CANNOLI + BROWNIES - SMALL TRAY \$35

MINI TRADITIONAL CANNOLI, CHOCOLATE ENCRUSTED
BROWNIES

ITALIAN LEMON COOKIES - 2 DZ \$18

SCRATCH MADE LEMON COOKIES, LEMON ICING, SPRINKLES

FRESH FRUIT - SMALL TRAY \$45

SLICED SEASONAL FRUIT AND BERRIES - RASPBERRY-LEMON
MOUSSE

PDT

POMME DE TERRE

