



HOLIDAY PARTY MENU II

<<Hors D'œuvres upon arrival during a cocktail hour are available for additional charge>>

Your choice from the following appetizers:

- La Soupe du Jour/Two Stock Onion Soup with Gruyère and baguette croutons
- Organic Mesclun Greens with our house vinaigrette
- Red Beet Salad with Roasted Walnuts, Goat's cheese, e.v.o.o. and sherry vinegar
- The Chef's Country Pâté with traditional condiments, and burgundy onion confit

Your choice from the following main courses:

- Chez Vous Veggie Burger made with white quinoa and mushrooms
- Wild Shrimp Provençale with gluten-free angel hair pasta
- Coq au Vin with natural bacon, onion and mushrooms; mashed potatoes
- Grass-Fed New York Steak au Poivre, mashed potatoes and sautéed spinach

Your choice from the following desserts:

- Frangelico Cheesecake, Lady-finger crust, White Chocolate Ganache
- Classic Crème Brulée made with real vanilla, whole cream; raw sugar crust
- Dark Chocolate Mousse

Your choice of our locally-roasted special house coffee or selected teas

\$49 per person excluding tax and gratuity

Confirmed number of guests 1 week prior to event is the minimum billed

25% deposit required upon reservation. This is non-refundable upon cancellation

In the event of a cancellation with less than two weeks' notice, room fee of \$800 will apply