

2021 holiday party menu #1



appetizers

please choose one of the following appetizers:

Soupe du Jour or French Onion Soup

Organic Mesclun with House Vinaigrette

Escargots a la Bourguignonne parsley/garlic butter

Pâté de Campagne with traditional condiments

main courses

please choose one of the following main courses:

Wild Shrimp Provencale angel hair pasta

Coq au Vin Amish chicken, red wine, bacon, onion, mushrooms

Organic Salmon Fillet parsnip puree, pomegranate vinaigrette

Grass-Fed Steak au Poivre mashed potatoes, spinach

desserts

please choose one of the following desserts:

Warm Apple Tart crème anglaise

Artisanal Vanilla Gelato

Dark Chocolate Mousse

Crêpes Suzette flambéed with Grand Marnier

Menu at \$59 per person — excluding beverages, tax and gratuity

Confirmation required 1 week prior; confirmed number, minimum charged

\$500 deposit required for booking *this is non-refundable for holiday parties*