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A Taste of the Holidays

1 Course

Roasted Butternut Squash & Red Pepper Bisque garnished w/ Crisp Chips

Or

Sugar Beet & Pickled Red Onion Salad/Maple Vinaigrette/ Grilled Halloumi
Cheese

2 Course

3 Southwest Shrimp Tostados/Chipotle Crema/Green Goddess

Or

Sautéed Local Edamame/ Chili/Garlic/ Ginger/Local Soy Sauce

Entrée

7 Hour Slow Braised YU Ranch Beef Cheek Ragout/Fettuccine
(Shards of 4 Year Old Jensen White Cheddar)

Or

Irish Organic Salmon & Spinach-Leek Wellington/Puff Pastry/
Dijon Cream on a Rice Pilaf

Or

Crisp Skinned Chicken Supreme/Parmesan Potato Croquette,
Norfolk Mushroom Fondue/Frizzled Onions

Dessert

Apple Tarte Tatin w/ Brown Sugar Sour Cream Ice Cream

Or

Classic Vanilla Crème Brûlée w/ Chocolate Biscotti

“Love” is Our Main Ingredient

\$45/person ++ and \$5 from each will go back to our Local Food Bank
to help replenish after the holidays