

WINTER LIGHTS MENU

STARTER

Winter Greens

with Fuji Apples, Gorgonzola, Candied Pecans & White Balsamic Vinaigrette

ENTRÉE

Herb Roasted Turkey Breast

*with Sage Gravy, Mashed Potatoes, Green Beans
and Orange-Cranberry Chutney*

Vegetarian entrée option can be added upon request

DESSERT

Pumpkin Cheesecake

with Whipped Cream & Pecan Praline

\$36 per person

(Plus Tax and Gratuity)

Coffee or Sport Tea Included

or

\$60 per person with Wine Pairings

Each course will include a glass of wine selected by our wine manager



FIRESIDE MENU

STARTER

(Please Select One)

Sweet Potato-Jalapeno Bisque *Crème Fraiche*

Winter Greens *Fuji Apples, Gorgonzola, Candied Pecans & White Balsamic Vinaigrette*

ENTRÉES

(Please Select Two)

Herb Roasted Turkey Breast with Sage Gravy
Mashed Potatoes, Green Beans and Orange-Cranberry Chutney

Maple Brined Pork Chop with Bourbon Syrup
Truffle Grits, Braised Rhubarb, Red Cabbage and Red Onions

Slow Roasted New York Strip Loin
Gruyere Scalloped Potatoes, Roasted Brussels Sprouts & Black Pepper Demi

Wood Fired Salmon
Herb Rice Pilaf, Sautéed Snap Peas, Broccoli, Carrots, Lemon Beurre Blanc and Blistered Tomatoes

Wild Mushroom Raviolis
over Roasted Tomato & Garden Vegetables topped with Asiago Cheese

DESSERTS

(Please Select One)

Pumpkin Cheesecake *Whipped Cream & Pecan Praline*

Chocolate Pecan Pie *Whipped Cream*

Heirloom Apple Crackle *Salted Caramel Ice Cream & Whipped Cream*

\$49 per person

(Plus Tax and Gratuity)

Coffee or Sport Tea Included

or

\$79 per person with Wine Pairings

Each course will include a glass of wine selected by our wine manager



HOLIDAY CHEER MENU

APPETIZERS

(Please Select Two)

Thyme and Gorgonzola Crostini with Roasted Pear

Chicken & Sundried Tomato Sausage in Puff Pastry

Tarpy's Mini Meatloaves

Prosciutto-Wrapped Cantaloupe with Honey-Mint Glaze

SOUP OR SALAD

(Please Select One)

Sweet Potato-Jalapeno Bisque *Crème Fraiche*

Baby Arugula & Roasted Maple Carrot Salad
Spinach, Cranberries, Candied Walnuts and Goat Cheese in an Orange Vinaigrette

ENTRÉES

(Please Select Three)

Herb Roasted Turkey Breast with Sage Gravy
Mashed Potatoes, Green Beans and Orange-Cranberry Chutney

Maple Brine Pork Chop with Bourbon Syrup
Truffle Grits, Braised Rhubarb, Red Cabbage and Red Onions

Slow Roasted New York Strip Loin
Gruyere Scalloped Potatoes, Roasted Brussel Sprouts & Black Pepper Demi

Wood Fired Salmon
*Herb Rice Pilaf, Sautéed Snap Peas, Broccoli, Carrots, Lemon Beurre Blanc
and Blistered Tomatoes*

Wild Mushroom Raviolis
over Roasted Tomato & Garden Vegetables topped with Asiago Cheese

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DESSERT

(Please Select One)

Pumpkin Cheesecake
with Whipped Cream & Pecan Praline

Chocolate Pecan Pie
with Whipped Cream

Heirloom Apple Crackle
with Salted Caramel Ice Cream & Whipped Cream

\$65 per person

(Plus Tax and Gratuity)

Coffee or Sport Tea Included

or

\$113 per person with Wine Pairings

Each course will include a glass of wine selected by our wine manager

