

# Christmas A La Carte Menu

3 course \$23.00

4 course \$25.00

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Vine Ripened Tomato Bisque with Cognac and Thyme

OR

Mixed Green Salad with Dijon Tarragon Vinaigrette

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Pan Roasted Supreme of Grain Fed Chicken. Served  
with a Wild Mushroom Truffle Sauce, Fresh  
Vegetables and Fragrant Rice.

OR

Grilled Sirloin Steak of Certified Angus Beef.  
Served with Red Wine Reduction, Rosemary Roasted  
Potatoes and Fresh Vegetables.

OR

Fresh Handmade Ravioli Stuffed with 3 Cheeses and  
Spinach, Served with a Sundried Tomato Rose Sauce  
with Fresh Basil and Fresh Local Goat Cheese

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Dessert