



Menu

Appetizer

Roasted Beet & Chocolate Dust Salad

baby arugula, cheve brulee, candied walnuts

raspberry balsamic glaze

Intermezzo

(with dinner course)

Entrée

Slow Oven Roasted Turkey Breast

with rosemary gravy, cranberry-sweet fennel sausage stuffing,
sweet potato puree with caramelized apples and crème fraiche,
honey-butter poached baby carrots

Wine Pairing with Dinner: Sauvignon Blanc

Dessert

Pumpkin Pie

3 course luncheon 22.00

4 course dinner with wine service 32.00

Reservations suggested / walk-ins welcomed

Chef: Bradley Anderson