



# HOLIDAY MENU

**\$45/person**

*(Plus applicable tax & service charges)*



## STARTERS

Accompanied by Valley Bakery artisanal rolls & butter

### Gathered Greens & Heirloom Tomatoes

*With goat cheese & a choice of Italian herb dressing or creamy basil ranch*

### Winter Coleslaw

*With daikon, celery root, shredded cabbage & julienne carrots tossed in a tarragon vinaigrette*

### Orzo Salad

*Grilled zucchini, tomatoes, eggplant, marinated artichoke hearts & herb vinaigrette (V)*



## ENTREES

Yukon Gold mashed potatoes & roasted seasonal vegetables

### Traditional Roasted Turkey

*With rosemary gravy, homemade stuffing & orange cranberry sauce*

### Roast Beef Tenderloin

*Roasted with fine herbs served with a red wine au jus, horseradish & dijon mustard (GF/D)*



## DESSERT

Chef's choice of locally made, seasonal baking. Freshly brewed coffee & teas.



V - Vegetarian    Ve - Vegan    GF - Gluten Free    D - Dairy Free     - Certified Oceanwise

Alternate menu options available. **\*\*Please ask us about accommodating dietary requests or custom menu items.**



**\*All menu items are subject to 15% service charge & applicable taxes  
See Catering Practices for more detail**

