

SNACKS

BAKED BRIE

brie cheese, puff pastry, pecans, brown sugar, cinnamon, nutmeg, butter

SALTED NUTS MEDLEY

Peanuts, San Joaquin almonds, cashews, Brazil nuts, hazelnuts, pecans

STARTERS

FARMERS MARKET SALAD

local lettuces, shaved vegetables, dressing choice of ranch, blue cheese, Italian, thousand island, or oil & vinegar

FIG & PISTACHIO SALAD

artesian baby lettuce, arugula, fennel, figs, candied pistachios, citrus balsamic dressing

MAINS

PEPPERCORN BEEF TENDERLOIN

garlic parmesan mash potatoes, glazed green beans, whiskey sauce

SEARED TUNA

roasted garlic miso butter, green beans, shiitake mushrooms

LAMB CHOPS & COLCANNON

roasted lamb chops, mint sauce, Irish mashed potatoes

GLAZED HAM

brown sugar and pineapple glazed ham, garlic potatoes gratin, parmesan brussel sprouts

SWEETS

SPICE APPLE PIE

citrus-cranberries filling, whip topping, chocolate garnish

PEPPERMINT CHOCOLATE MOUSSE

white chocolate peppermint mousse, raspberry-orange center, chocolate cake, anglaise, chocolate garnish

*We use only the highest quality ingredients; however, consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen uses the following ingredients in some meals: peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee the absence of cross-contamination in our prepared foods.