



Winter Menu

Salads

Daily Selection of Greens

Toasted Walnuts, Bleu Cheese & Creole Vinaigrette

Romaine & Arugula

Chile Spiced Granola, Pink Grapefruit & Vanilla Yogurt Dressing

Watercress & Spinach

Brioche Croutons, Parmigiano-Reggiano & Champagne Vinaigrette

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Entrées

Roasted Pepper & Mozzarella Ravioli

Pancetta Gravy

Cavatelli with Swiss Chard, Marinated Yellow Tomatoes & Pine Nuts

Roasted Garlic Broth

Rubben Mac-n-Cheese

Corned Beef, Gruyere, Sauerkraut & Rye Bread Topping

Molasses-Soy Glazed Salmon

Sesame Seeds & Scallions

Hot Honey Walnut Shrimp

Wok Bok Choy

Paprika Spiced Chicken, Cornbread Crumbs

Three Onion Cream Sauce

Olive-Brine Marinated Chicken Thighs, Lemon & Garlic

Date Relish

Apricot Pork Loin, Russian Red Sauce

Toasted Shallots

Tamarind Pork Paillards, Juniper Roasted Fennel

Kettle Chip Crumbs

Beef Bourguignonne, Pearl Onions, Cremini & Slab Bacon

Burgundy Wine

Pastrami Spice Crusted Filet Mignon, Sliced
Chive Horseradish Mustard

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Skillet Baby Potato Medley, Cracked Black Pepper
Smoked XVOO

Leek & Za'atar Ciabatta Stuffing
Cubanelles

Cardamom Brown Butter Orzo, Porcini Mushrooms
Parsley

Caramelized Cauliflower, Peppercornini & Capers
Sherry Vinegar

Sage Roasted Baby Carrots
Chestnut Purée

Miso Blistered Green Beans
Orange Zest

An Assortment of Bread
Cranberry Grass Fed Butter

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Sweets

Cookies

Orzo Chunk, White Chocolate Macadamia, Heath Crunch, Oatmeal Raisin, Chocolate Chip
Lemon Cooler, Reese's Pieces & Red Velvet

Red Wolf Patisserie

Brownie Au Chocolat
Vanilla Bean Cream Puffs, Chocolate Glaze
Linzer Tart Hearts
Key Lime Minis

Little Bites

Chocolate Lava Cakes
Maple Pecan & Cream Cheese Pastry
Chocolate Caramel Tarts
Old Fashioned Cheesecake