

WINTER

Stationed

Trio of Crostini's

CARAMELIZED FIG & RICOTTA
fresh figs, honey, pistacchio

ROGUE CREAMERY SMOKEY BLEU
CHEESE & TENDERLOIN
garlic baked crostini topped with bleu
cheese, sliced beef tenderloin with a
blueberry onion jam

CRANBERRY & BRIE
with cranberry relish, brie smear & thyme

Dinner

BRUSSELS SPROUTS, KALE, & HALLOUMI SALAD

pear, toasted almonds, garlic, lemon vinaigrette
gf

ROOT VEGETABLE GRATIN

yams, parsnips, celeriac, purple potatoes, gruyere,
parmesan
gf

THYME & SAGE ROASTED POTATOES

roasted baby potatoes with thyme & sage
gf/df

MADEIRA CHICKEN

with wild mushrooms, tomatoes, italian
parsley & madeira sauce
gf/df

BUTTERNUT SQUASH LASAGNE

layered butternut squash with fresh lasagne
sheets, creamy ricotta & basil

LEMON ROSEMARY DROP BISCUITS

rosemary whipped butter

Dessert

BÛCHE DE NOËL, GINGERBREAD
COOKIES, CITRUS OLIVE OIL CAKE

Creating Experiences to Remember

