
FIRST COURSE

ROASTED TOMATO SOUP

Wood oven roasted tomato, crutton biscotti,
confit garlic, & basil

BEET SALAD

Roasted beets, orange, Laura Chenel goat cheese,
pepitas, golden balsamic dressing, beet sheet

SECOND COURSE

Please select one

PRIME RIB OR TURKEY ROULADE

Mashed potatoes, green beans with beacon and
almonds, traditional gravy, & cranberry sauce

THIRD COURSE

SMOKE APPLE GALETTE

Chicory smoke apple, whipped cream,
apple dust, & apple coulis

VEGAN OPTION

ROASTED SQUASH

Wood oven roasted green squash, beet pure,
and sauté vegetables

\$100 per person

WINE LIST

RED

Flowers Pinot Noir, \$105

Venge " Igneous" Cabernet, \$120

Pestoni Sangiovese, \$115

WHITE

Long Meadow Ranch Chardonnay, \$78

August Briggs Pinot Blanc, \$56

Duckhorn Sauvignon Blanc, \$65