

# Epicurean Holidays

## Chef Carved Selections

Garlic and cracked pepper crusted roasted prime rib

Scalloped potatoes

Chef's seasonal salad -- Granny Smith apples and Bosc pears

Brown sugar cured carrots

Braised red cabbage

Fresh baked rolls & butter

Chocolate cake squares with bourbon and crème fraiche

\$28

Roasted turkey breast with cranberry and sage dressing

Whipped potatoes pan gravy

Chef's seasonal salad -- Granny Smith apples and Bosc pears

Citrus baked yams with marshmallow topping

Broccoli almandine

Bebe croissants & orange butter

Pumpkin pie with cinnamon whipped cream

\$27



Honey glazed ham with pineapple and clove glaze  
Baked scalloped potatoes  
Tossed Green salad with raisins, sugared walnuts, sliced carrots  
and red wine vinaigrette  
Haricot vertes with toasted almonds  
Focaccia bread topped with sundried tomato and parmesan cheese  
Pumpkin pecan tarts & spiced whipped cream  
\$27

Northwest Seafood Bouillabaisse

King salmon, giant prawns and giant scallops -- garlic and onion  
sautéed, simmered in a rich tomato broth  
Mushroom risotto  
Classic Caesar salad  
Fresh baked rolls -- butter  
or  
★ Garlic cheese bread  
Pumpkin cheesecake squares  
\$30