



Christmas DINNER

AVAILABLE DECEMBER 24, 25 & 26

APPETIZERS

Creamy Mushroom Soup

A rich, creamy soup made with forest mushrooms and garnished with parsley

or

Crostinis with Prosciutto

Toasted crostinis topped with prosciutto, balsamic glaze, arugula and tomato pesto

or

Creamy Shrimp

Shrimp in a creamy white wine sauce with onion, garlic, pica di papaya and bread

MAIN COURSES

6oz Beef Tenderloin

Served with green beans and bacon bits, mashed potatoes and a red wine peppercorn sauce

or

Grilled Salmon Fillet

Served with creamy garlic pappardelle pasta, puffed tomato and arugula

or

Pork Medallions

Served with mixed vegetables, Dutch potatoes and melted Brie cheese

DESSERT

Caramel Flan

Served with a red fruit sauce, cookie crumble and whipped cream

3-COURSE CHOICE MENU