

HOLIDAY LUNCH AND TOUR

SALAD

BABY WILD ARUGULA SALAD

*with California chardonnay poached Anjou pear, candied walnuts, gorgonzola,
served with creamy pear dressing*

CRANBERRY WALNUT BREAD, ASIAGO BREAD,
7-GRAIN BREAD, AND BREADSTICKS

ENTRÉE

CIDER BRINED ROASTED CHICKEN BREAST

served with sage gravy

OLD FASHION WHIPPED POTATOES

TRI-COLORED HONEY GLAZED CARROTS

with toasted sesame seeds

HOUSE-MADE CORNBREAD STUFFING

DESSERT ASSORTMENT

KEY LIME AND CRANBERRY SQUARES

PUMPKIN CHEESECAKE

WHITE CHOCOLATE ESPRESSO

HOLIDAY CHOCOLATE GANACHE CAKE

RASPBERRY CHOCOLATE CONE



BEVERAGES

SPECIAL BLEND REGULAR AND DECAF COFFEE

ASSORTED BLACK AND HERBAL TEAS

ICE WATER

ICED TEA
(upon request)

All menu selections are subject to change without notice

Special Dietary Meal Needs

*We are typically able to accommodate MOST special requests with a minimum of 7-days' advance notice.
Please call our office to make those arrangements at (805) 577-4057.*