

HOLIDAY LUNCH AND TOUR

SALAD

BABY WILD ARUGULA SALAD

with mulled wine poached Anjou pear, candied pecans and goat cheese, served with a cranberry vinaigrette

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

VEGETARIAN OPTION

(available upon request)

BUTTERNUT SQUASH RAVIOLI

served in a sage brown butter with crispy Brussel sprouts and pomegranate seeds

DESSERT

PUMPKIN CHEESECAKE

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.*