

Holiday Menu 2022

'TIS THE SEASON FOR HOLIDAY CELEBRATIONS AND CATERING
Let Us Cater Your Holiday!

Large Format Appetizers (Minimum of 10)

Charcuterie & Cheese Board

Chefs selection meats, cheeses, crackers & accoutrement

Small (serves 15) - \$105

Medium (serves 35) - \$245

Large (serves 75) - \$525

Crudités Platter

fresh cut vegetables, buttermilk ranch & blue cheese dressing

Small (serves 15) - \$75

Medium (serves 35) - \$175

Large (serves 75) - \$375

Spinach Artichoke Dip \$10 (Price Per Person)

cream cheese, parmesan, toasted baguette

Buffalo Chicken Dip \$10 (Price Per Person)

with fresh tortilla chips

Hors D'ouerves (Priced per dozen)

Smoked Salmon Crostini \$35

cream cheese, capers, dill

Brie, Apple and Caramelized Red Onion Jam Crostini \$25

Mini Beef Wellington \$55

mushroom duxelles, puff pastry

Mini Lobster roll \$65

tarragon aioli

Jumbo Shrimp Tempura \$55

sweet chili sauce

Beef Tenderloin Sliders \$45

horseradish sauce, shaved red onion

Beef tartare \$55

brioche, harissa aioli, pickled onion, chopped egg

Mini Brie en Croute \$45

honey, caramelized onion

Foie Gras PB&J \$65

toasted brioche, berry jam, foie gras mousse, sea salt

Salads \$5.75 (Price Per Person)

Winter Kale, Roasted Beets, Aged Goat Cheese
Sparkling Vinaigrette, Hazelnuts, Chopped Salad
Tarragon Vinaigrette, Gruyere, Toasted Almonds,
Cranberries

Entrees (Price Per Person)

12 hour Braised Short Rib \$16.95

bordelaise, crispy onion

Butternut Squash Ravioli \$12.50

fried parsnip, sage brown butter cream

Herb Roasted Turkey Breast \$8.50

turkey gravy

Poached Salmon \$12.50

lemon beurre blanc

Sides \$4.50 (Price Per Person)

Roasted Winter Vegetable

butternut squash | parsnip | sweet potato | honey, fines herbs

Traditional Stuffing

celery | onion | fresh herb

Potato gratin

béchamel | parmesan

Green Bean Almondine

toasted almonds | brown butter

Corn Souffle

caramelized apples and onions

Truffle and Wild Mushroom Barley Risotto

parmesan cheese

Desserts (Price Per Person)

Mini Assorted Dessert Platter \$3.00

Petit Fours \$6.50

Seasonal Fruit Platter \$4.25

Oysters on the Half Shell

\$48/ dozen

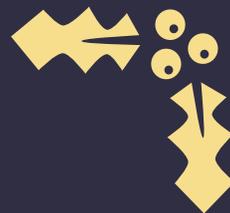
Served on ice with cocktail sauce,
mignonette, lemon & crackers

Buche de Noell

(Choice of Vanilla, Chocolate, Hazelnut,
Grand Mariner or Mocha)

12 inch - \$75 (serves 10-15)

24 inch - \$135 (serves 20-25)



Wine Pairings

This Thanksgiving, enjoy our delicious dishes with our exceptional wine pairings personally handpicked by our wine director.



Red Wine

Bouchard Pere & Fils Reserve Bourgogne 2019

Burgundy, France

\$30

Intense color. Very aromatic bouquet of small ripe red fruits (cherry, raspberry, currant). Beautiful flesh in mouth, a delicious marriage where tannins and fruits are pleasantly mixed.

Renato Ratti Ochetti Langhe Nebbiolo 2018

Piedmont, Italy

\$25

A slightly faded ruby red. Fine, delicate and persistent bouquet with characteristic trace scents of strawberry and raspberry. Pleasantly bitterish, velvety, at once elegant and full. Pair with red meats, grilled or on the spit, game, grande cuisine white and red meats with white or brown sauces.

Palacios Remondo La Montesa Rioja 2019

Rioja, Spain

\$20

Palacios achieves from his family's estate in Alfaro. Juicy notes of cherry, raspberry, and orange peel meld with herbal undertones to create a wine that is balanced, bright and lively. 92% Garnacha, 8% Other red grapes

Château Lassègue Les Cadrans de Lassègue 2019

Bordeaux, France

\$35

The second label of Lassègue, this young yet refined wine weaves oak spice and savory earth flavors through redcurrants and dark cherries. Lifted by the leafy freshness of Cab Franc, smooth tannins lead to a bright, polished finish. An easy match to classic bistro dishes like steak frites or coq au vin.

Murphy-Good Cabernet Sauvignon 2019

Sonoma County, CA

\$15

This year's Cabernet Sauvignon is a great varietal expression of one of their favorite tried and true wines. Look forward to aromas and flavors of black cherry with a hint of black licorice. The finish will add notes of chocolate, vanilla, and just a touch of toast. Great with charbroiled burgers or your favorite steak fresh off the grill.

White Wine

Domaine Chatelain Sancerre 2020

Loire, France

\$30

Elegant, aromatic with exotic fruits flavors and English sweet notes. The palate entry is elegant, fresh and fruity and well balanced.

Vavasour Sauvignon Blanc 2020

Marlborough, New Zealand

\$20

A serious, concentrated, and expressive wine, Vavasour Sauvignon Blanc flaunts a powerful bouquet of fresh herbs, tropical fruits and bright citrus. Ripe stone fruit flavors and a distinct minerality

Pazo das Bruxas Rias Baixas Albarino 2020

Galicia, Spain

\$25

Brilliant pale gold color. Delicate and fragrant, with fine floral, lime blossom and lemon marmalade notes. Silky and savory on the palate, elegantly structured.

Sparkling Wine

Lucian Albrecht Cremant d'Alsace Brut NV

Alsace, France

\$20

The flavors display nice strawberry and wild cherry fruit, with a touch of richness on the mid palate. It is balanced with dry, crisp acidity and complimented with a creamy texture and long finish.

Nicolas Feuillatte Brut NV

Champagne, France

\$35

This soft wine is yeasty with a strong bubbly mousse. It is balanced, moving towards the sweet end of Brut although with plenty of apple acidity to keep it crisp.

Moët & Chandon Imperial Brut NV (375ml)

Champagne, France

\$35

The color is an elegant golden straw yellow with amber highlights. Its aromas are radiant, revealing bright, yellow-fleshed fruits, honey, floral nuances and elegant blond notes. The palate is seductive, richly flavorful, and smooth combining generosity and subtlety, fullness and vigor, followed by a delicately fresh crispness, to reveal the magical balance of Champagne.

Henriot Brut Souverain NV

Champagne, France

\$55

Though this Champagne contains slightly equal parts white and red fruit, the red fruit character comes through much more strongly. Notes of brioche-like, toasted nuts mix with tart cherry, underripe strawberry, and orange oil on the nose, while the palate carries through tangy fruit and savory, leesy funk to a creamy, nutty finish.

Fortified Wine

Montevina Terra d'Oro Zinfandel Port NV

California, USA

\$25

Terra D'Oro Zinfandel Port Wine has rich flavors of cocoa, toffee, raisin, and coffee that follow through to a full-bodied, medium-sweet palate with a long finish. Terra d'Oro is one of Amador County's elite producers known for critically acclaimed Zinfandels, refreshing whites and classic Italian varietals. This port wine pairs well with fig walnut gorgonzola, brie cheese and apple or pumpkin pie.

