



HOLIDAY FEAST MENU

All Orders Must Be Made By Sunday, December 20
Pick Up Thursday, December 24 | 9am-3pm

All-Inclusive Turkey Dinner \$115* *Pair it with Wine Tenuta Sassoregale Sangiovese \$15*
All-Inclusive Sweet Slice Ham Dinner \$130* *Pair it with Wine Mas Masianco Pinot Grigio \$15*
All-Inclusive Prime Rib Dinner \$150* *Pair it with Wine Freakshow Cabernet \$15*

A la Cart Menu

Rosemary Salt Prime Rib \$100

rosemary, maldon sea salt, horseradish cream sauce, cabernet au jus

Brined Herb Roasted Turkey Breast \$60

turkey breast, fresh herbs

Sweet Slice Ham \$70

honey, brown sugar, and bourbon

Yukon Gold Mashed Potatoes \$12

cream cheese, butter, spices

Rosemary Roasted Potatoes \$12

Roasted Root Veggie with Gran Marnier Butter Sauce \$20

fresh thyme, shallots, and orange zest, gran marnier butter sauce

Sausage Pecan Stuffing \$20

seasoned bread, sautéed vegetables, crumbled sage, pork sausage, toasted pecans

Madeira Thyme Turkey Gravy \$8

classic turkey gravy, madeira wine, sauteed shallots, fresh thyme

Classic Green Bean Casserole \$20

sautéed wild mushrooms, creamy mushroom sauce, fried onion straws

Ginger Orange Cranberry Sauce \$8

cranberry sauce with a hint of ginger, orange

Spiced Apple and Peach Crumble Pie* \$30

brown butter crumble topping, heirloom spice mix

All items will come cold in oven-safe containers with heating instructions.

*Please choose one style of potato and two of vegetable/stuffing for all-inclusive meal. All meals will include gravy and cranberry sauce. Spiced Apple Peach Crumble is an additional charge and not included in the all-inclusive dinner.