

Parade of Trees

DINNER

STARTER

SHRIMP & CORN CHOWDER

Shrimp roasted corn, bacon, onions & potatoes.

SALAD

HARVEST SALAD

Mixed greens topped with pears, bleu cheese, candied pecans & raisins.

MAINS

APRICOT GLAZED SALMON

Pan roasted, apricot glazed salmon topped with candied almonds. Served over jasmine rice with roasted asparagus.

BEEF BOURGUIGNON

Beef tenderloin, carrots, onions & mushrooms in a red wine gravy over garlic mashed potatoes.

RUSTIC ROASTED CHICKEN

Roasted chicken breast & apples in a sage brown butter cider sauce. Served over garlic mashed potatoes with maple & prosciutto roasted brussel sprouts.

DESSERT

VANILLA CHAI PUMPKIN LATTE CAKE

Spiced vanilla chai pumpkin latte cake with cream cheese frosting.

