



CHRISTMAS

Menu 1

Starter

Butternut Squash & Sweet Potato Soup

or

Mixed Baby Lettuce with Red Beets,
Granny Smith Apples, Candied Walnuts, Dry Cranberries

or

Pumpkin & Goat Cheese Risotto

Main Course

Roasted Turkey with Gravy
Brown Sugar & Mustard Glazed Ham
Parmesan Mashed Potatoes
Mac n' Cheese
Broccoli, Carrots, Cauliflower
Herbed Stuffing
Homemade Cranberry Sauce

Dessert

Pumpkin Pie

or

Apple Crumble with Cranberry Ice Cream

\$34.75 per person
plus service charge



CHRISTMAS

Menu 2

Starter

Beet & Goat Cheese Salad
Roasted Beets, Goat Cheese Mousse
or
Onion Soup
with Croutons
or
Shrimp Cocktail
Poached Shrimps with Cocktail Sauce

Main Course

Risotto Barolo e Manzo
Arborio Rice, Barolo Wine with Beef Strips
or
Fish in Lemon Butter Sauce
or
Chicken Cordon Bleu
Breaded Chicken Stuffed with Spinach & Mozzarella served with Casarecce Cream Sauce

Dessert

Profiteroles
or
Affogato
or
Almond Cake

\$59.50 per person
plus service charge



CHRISTMAS

Menu 3

Starter

Burrata & Roast Pumpkin with Truffle Dressing

or

Carrot & Ginger Soup

or

Smoked Salmon

served with Traditional Garnish

or

Beet & Goat Cheese Risotto

Main Course

Casarecce with Mushroom Ragout with Pecorino Cheese

or

Chicken Scaloppine

served with Potatoes, Vegetables & Lemon Butter Sauce

or

Salmon in Pernod Cream Sauce

served with Potatoes & Vegetables

or

Sirloin Steak with Marsala Wine Sauce

served with Potatoes & Vegetables

Dessert

Crème Brûlée

or

Tiramisu

or

Lemon Bar with Berries

\$64.75 per person
plus service charge



CHRISTMAS

Menu 4

Starter

Kale Salad
with Apples, Beets, Cranberries & Red Wine Vinegar Dressing

or

Creamy Roasted Pumpkin Soup

or

Salmon & Beet Carpaccio
Slices of Salmon & Beets with Lemon Dressing

or

Bresaola & Gorgonzola
Cured Beef, Arugula, Gorgonzola & Olive Oil

Main Course

Shrimp Risotto with Saffron
Arborio Rice Shrimps, Saffron, Parmesan Cheese

or

Chicken Saltimbocca
Chicken Breast topped with Prosciutto Ham & Marsala Wine Sauce

or

Cheese Stuffed Ravioli
with Spinach, Toasted Pistachios & Lemon Butter Sauce

or

Beef Tenderloin
with Mushroom Sauce served with Potatoes & Vegetables

Dessert

Chocolate Mousse Cake

or

Tiramisu

\$72.50 per person
plus service charge