



3-Course Dinner \$45 Kids 12 and under \$20

————— **FIRST COURSE** —————

CHOICE OF:

Creamy Sundried Tomato Soup

gf **Cream of Roasted Red Bell Soup**
crème fraîche

gf **Sundried Chopped Salad**

organic baby greens - dried cranberries - pine nuts - gorgonzola - golden beets - red onions - cilantro-caper vinaigrette

gf **Wedge Salad**

romaine - crispy prosciutto - candied pecans - mandarin oranges - red onions - roma tomatoes - gorgonzola vinaigrette

gf **Arugula Salad**

asiago - pine nuts - pomegranate seeds - red onion - garlic infused olive oil vinaigrette

————— **SECOND COURSE** —————

CHOICE OF:

gf **Pasta-less Vegetarian Lasagna**

layers of parm - goat cheese - eggplant - zucchini - yellow squash - carrots - red bell - spinach - topped with fresh tomato sauce

Mary's Roasted Free Range Turkey Breast

bistro-style turkey gravy - sweet italian sausage stuffing with fennel and fresh sage - mashed potatoes with caramelized onions
green beans with pancetta and herbed piccata - traditional cranberry sauce

6 oz. Prime Filet Medallions with Pomegranate Glaze

green beans/pancetta/pine nut piccata - mashed potatoes with caramelized onions

gf **Fresh Atlantic Salmon Filet with Saffron Sauce**

quinoa - vegetables - spinach

————— **THIRD COURSE** —————

Dessert Bar Trio

pumpkin - chocolate pecan - apple crumble

————— **KIDS' DINNER** —————

CHOICE OF:

Turkey Breast

mashed potatoes - green beans

Petite Beef Filet

mashed potatoes - green beans

Bowtie Pasta

butter or marinara sauce

Pumpkin Bar



gf Gluten-Free Limited substitutions with a special menu