

HOLIDAY PARADE

Three Course Menu

STARTER

WILD MUSHROOM SOUP (V GF)

Roasted wild mushrooms, a touch of cream, truffle oil & fresh chives

BUTTERNUT SQUASH SOUP (GF)

ZIN BITES

Mini "Beef Wellingtons" of filet mignon & goat cheese served over a Zinfandel-shallot reduction

THE WEDGE (GF)

Crisp wedge with tomato, red onions, bacon crumbles, citrus blue cheese dressing

GOLDEN BEET BURRATA (V,GF)

Golden beets, buratta, arugula, pistacio and shiso yogurt

MAIN COURSE

PRIME RIB (GF)

Charred broccolini with lemon and garlic, roasted fingerlings, au jus & horseradish

CHICKEN PICCATA (GF)

Asparagus, roasted fingerlings, lemon caper white wine sauce

POTATO CHIP CRUSTED HALIBUT (GF)

Purple cauliflower puree, black garlic cream, caper berry

BRAISED LAMB SHANK (GF)

Risotto cakes, asparagus, Espagnole demi, crispy shallots

TIAN PROVENÇAL (V GF)

Zucchini, yellow squash, tomato, eggplant, layered over tomato sauce, vegan rice pilaf with cranberries, maple rosemary sweet potatoes

DESSERT

CRANBERRY WHITE CHOCOLATE BREAD PUDDING

French vanilla ice cream

BELGIAN CHOCOLATE MOUSSE (GF)

Dark Chocolate Cappuccino Mousse, Berry Coulis, Chocolate Shavings

FROZEN DUO (GF)

French Vanilla Ice Cream & Blackberry Cabernet Sorbet

MINDY'S CHEVRE CHEESECAKE

House-made graham cracker crust, crusted with pralines, brûléed on top, drizzled with aged balsamic and berries

99 PER PERSON

22% SERVICE AND TAX NOT INCLUDED

