

SIGNATURE





Butternut Squash & Caramelized Apple Soup Pepita | Amaretti | Sage Bread Service with Butter



 Winter Harvest Salad

 Baby Romaine | Carrot | Shallot | Pomegranate | Orange | Goat Cheese | Banyuls Vinaigrette



Creekstone Farms Black Angus Filet & Braised Amish Chicken Cremini | Asparagus | Whipped Yukon Gold Potatoes | Chianti Demi-Glace



Candy Cane Macaron, Vosges Bittersweet Cremeux Lingonberry | Red Vein Sorrel



Mignardise House-made Chocolate Truffles

Wine Offerings

Paul Hobbs Russian River Valley Chardonnay Orin Swift Papillon Cabernet Sauvignon

Due to the special nature of this event, our Chef is unable to accommodate dietary or allergen restrictions.