



# Winter & Holiday Menu

## HORS D'OEUVRES

### Short Romaine Wedge

*green goddess dressing, sunflower seeds  
red pepper*

### The General's Chicken

*broccoli jam, sticky rice cake, scallion*

### Shrimp Toast

*sambal, lemongrass, ginger, sesame seeds,  
scallion greens*

### Zoodles & Eggplant Meatball

*garlicky squash, veggie meatball*

### Tuna Poke

*siracha, ginger, pineapple, avocado,  
green onion, sesame seeds  
wonton strip*

### Beef Steak Bite

*garlic bread crouton, fontina cheese, herb pesto*

### Buffalo Chicken Stick

*crunchy celery, blue cheese mousse, Franks Red Hot*

### Wild Mushroom Risotto Balls

*white truffle oil*

### Beet Confit Skewer

*goat cheese, pistachio dust*

### Mini Mac and Cheese

*goat cheese, asiago, toasted almond  
parmesan frico*

### Chorizo & Shrimp Skewer

*smoked paprika, cilantro, garlic aioli*

### Dough-Wich

*mini donut, smoked ham, swiss,  
honey mustard glaze*

## BISTRO APPETIZER

### Baked Brie in Boule

- figs, walnuts, honey
- sun dried tomato, roasted garlic, thyme, basil
- apples, pears, brown sugar
- crispy bread, crackers

### Antipasto

- imported and domestic cured meats
- fresh mozzarella and imported cheeses
- oven baked tomatoes • roasted peppers
- seasoned olives • grilled & marinated vegetables
- stuffed cherry peppers • caramelized balsamic onions
- prosciutto wrapped asparagus • frittata chunks
- fennel and oranges • bean salads
- tortellini skewers
- focaccia, house flat breads, breadsticks

## ENTREE

### Charred Octopus Peperonata

*potatoes, peppers, salsa verde*

### Dijon & Pimentón Beef Tenderloin

*cabrales butter*

### Frizzled Onion Salmon

*grain mustard and dill sauce*

### Apricot Mustard Chicken

*snow peas, caramelized onions, slivered almonds*

### Pork Shank Osso Bucco

*celery, carrot, tomato, onion, garlic, white wine*

### Orecchiette Cacio e Pepe

*butternut squash, brussel sprouts, burrata, toasted pepitas*

### Quinoa and Fuji Apple Salad

*spinach, dry cranberries, toasted walnuts, sunflowers seeds,  
goat cheese, raspberry vinaigrette*

### Garlic Parmesan

### Whole Roasted Cauliflower

*lemon bagna cauda drizzle*

### Arugula & Escarole Salad

*acorn squash, toasted nuts, pomegranate seeds,  
roasted garlic buttermilk dressing*

## DESSERT

### Apple Bread Pudding

*local apples, raisins, warm spices, butter rum glaze*

### Red Fruit Salad

*strawberries, red grapes, oranges,  
pomegranate, berry gastrique*

### Cranberry Pear Crisp

*oatmeal crumb topping*

