



HOLIDAY MENU

Entrées

Serves 10-15 people

Each served with Apple & Cornbread Dressing

SAGE BUTTER RUBBED OVEN ROASTED TURKEY

18-22 lb. \$150

ROASTED DRY AGED BEEF RIB ROAST

\$38 / lb.

MAPLE GLAZED, BONE IN PORK ROAST

14 lb. (Two 10-Bone Racks) \$155

Sides

\$30 per person | Choose 6 sides

OVEN ROASTED BRUSSELS SPROUTS

Maple, Dijon, Bourbon

GREEN BEANS

Garlic, shallots, bacon vinaigrette

BAKED BUTTERNUT SQUASH MAC & CHEESE

Bechamel, Gouda, Cheddar, Parmesan, Sage, Nutmeg, Thyme

MISO HONEY GLAZED CARROTS

TURKEY OR MUSHROOM PAN GRAVY

POMEGRANATE, CRANBERRY, AND ORANGE PRESERVE

SAGE BROWN BUTTER BRUSHED PARKER HOUSE ROLLS

House Honey Butter

SWEET POTATO CASSEROLE

Pecans and Marshmallows

SMOKED GOUDA IDAHO POTATOES

Garlic Cream

STUFFED KABOCHA SQUASH

Farro, Kale, Cranberries, Sweet Potato, Pecan, Maple



Dessert

PECAN PIE

Cinnamon Whiskey Ice Cream

\$42

APPLE PIE

Vanilla Ice Cream

\$35

PUMPKIN PIE

Whipped Cream

\$35

MAPLE CHEESECAKE

\$52

DESSERT SAMPLER

White Chocolate Pumpkin Pie Cookies, Apple Cider Doughnuts,
Carrot Cake Petit Fours

\$8 Per Person

Add Ons

\$18 Per Person

BUTTERNUT BISQUE

Essence of cinnamon & nutmeg

WINTER SALAD

Kale, Pomegranate, Candied Walnuts, Butternut Squash, Shaved Red Onion,
Blood Orange Balsamic Vinaigrette