



DINNER IS SERVED

ARTISAN DINNER ROLL

savory cocktail rolls, whipped savory butter (v)

KALE CAESAR

black kale, confit garlic dressing, herb croutons,
grana padano (gf, v+)

WHIPPED YUKON POTATOES

whipped russets, grass-fed butter, chives (gf, v)

GLAZED CARROTS

baby heirloom carrots, maple glaze, sumac, parsley (v)

ROASTED TURKEY BREAST

Rosstown Farms organic turkey breast,
sage infused turkey gravy, cranberry and orange compote (gf)

ADD ON OPTIONS

HEIRLOOM BEET SALAD

roasted heirloom beets, goat chevre, navel orange dressing,
candied walnuts, arugula, dill (gf, v)

ROASTED BRUSSELS & YAMS

brown butter dressing, lemon, parsley (gf, v+)

SAVORY BREAD PUDDING

caramelized onion & celery, sage, dried cranberries (v)

BRAISED SHORTRIB

merlot braised shortrib, rosemary jus, chervil, crispy shallots

STICKY TOFFEE PUDDING

warm sponge cake, toffee sauce, chantilly cream,
candied pecans



*Speak with our sales team to customize your event with
passed canapes to enhance your pre-dinner service.*