



## APPETIZERS

Lemon-herb ricotta and wild mushroom crostini	2.75
Twice baked red potato with crispy bacon and chives	3.25
Swedish meatball with pickled cucumber and cranberry jam	3.25
Warm goat cheese and caramelized onion tart with arugula	2.75
Coconut shrimp with spicy-orange dipping sauce	3.75
Chicken satay with sesame-ginger sauce	3.25

## ENTRÉES

Braised beef short ribs with blistered onions and pan jus <i>roasted garlic mashed potatoes</i> <i>grilled leeks and broccolini</i> <i>baby spinach, arugula, goat cheese, citrus with orange vinaigrette</i>	17.95
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Free-range chicken stuffed with wild mushrooms, fontina, and thyme <i>brioche stuffing with sausage and chestnuts</i> <i>honeyed butternut and leeks with pomegranate</i> <i>pear salad, fennel, walnuts, and parmesan with citrus vinaigrette</i>	17.95
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Baked arctic char with turmeric yogurt sauce <i>basmati rice with lentil, sunflower seeds, crispy onion, and fresh herbs</i> <i>roasted root vegetables and curly kale</i> <i>raw beet and cucumber salad with scallions, orange, baby greens and white wine vinaigrette</i>	18.95
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Winter squash, kale, leek, and manchego baked pasta <i>sautéed garlic green beans and sherry-glazed cipollini onion</i> <i>roasted potato wedges with garlic and olive oil</i> <i>broccoli and sun-dried tomato panzanella with balsamic vinaigrette</i>	16.75
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**GOURMET ENTRÉE SALADS SEASONAL SELECTIONS**

**16.95**

**Cider-brined chicken cobb**

apples, bacon, bleu cheese, butternut squash, dried cranberries, pepitas, romaine, kale, arugula, Dijon-rosemary vinaigrette

**Grilled salmon salad**

spinach, chicory, farro, almonds, grilled pita, lemon vinaigrette

**Shaved cauliflower and roasted Brussels sprouts**

chickpeas, fennel, frisee, baby spinach, tahini vinaigrette

**EXECUTIVE SANDWICH BOARD SEASONAL SELECTIONS**

**18.50**

- Roast beef and cheddar panini with roasted mushroom and horseradish mayo on sourdough
- Framani ham and brie, sun-dried tomato spread and butter lettuce on baguette
- Chicken, crispy pancetta, avocado, tomato, watercress and Dijon on ciabatta

**GOURMET SANDWICH BOARD SEASONAL SELECTIONS**

**16.50**

- Shaved carrot, fennel, arugula and soft goat cheese and honey on ciabatta
- Roasted turkey, carrot apple slaw, baby spinach, cranberry aioli on lavash wrap

**CLASSIC SANDWICH BOARD SEASONAL SELECTIONS**

**14.50**

- Fried chicken Caesar tortilla wrap with curly kale, romaine, Parmesan
- Bacon and dill egg sandwich, chopped olives, lettuce and crispy bacon on sourdough

**DESSERTS**

Pecan, bourbon, and butterscotch bread pudding with whipped cream

4.00

Chocolate pot de crème

4.25

Pineapple upside-down cake

4.25

Small bites option of desserts

2.75 per piece

