








**HOLIDAY MENUS 2023**

**MENU ONE**



**APPETIZERS**

**Caesar Salad** | Romaine, Croutons, Shaved Parmesan   
Or  
**French Onion Soup** | Brioche Crouton, Gruyère Cheese

**ENTREES**

**Oven Roasted Turkey Breast** | Mashed Potatoes, Roasted Vegetables, Natural Gravy  
Or  
**Baked Atlantic Salmon** | Jasmine Rice, Julienne Vegetables, Hollandaise    
Or  
**Zucchini 'Ravioli'** | Ricotta, Basil, Spinach, Fresh Tomato Sauce  

**DESSERT**

**New York Cheesecake** | Wild Berries, Whipped Cream   
Or  
**Tiramisu** | Lady Fingers, Mascarpone, Espresso 

**\$45 per person (plus tax & gratuity)**

 Gluten Free  Lactose Free



 Pescatarian  Vegetarian  Vegan





## HOLIDAY MENUS 2023


### MENU ONE


#### APPETIZERS

**Harvey's Salad** | Cucumber, Teardrop Tomatoes, White Balsamic Vinaigrette    
Or

**She Crab Soup** | Paprika, Cream, Sherry  


#### ENTREES

**Cabernet Braised Short Ribs** | Cauliflower & Potato Puree, Roasted Vegetables, Fried Leeks   
Or

**Seared NC Mountain Trout** | Roasted Red Pepper Coulis, Asparagus, Jasmine Rice   
Or

**Stump Farms Wild Mushroom Risotto** | Black Truffles, Fresh Garden Peas 

#### DESSERT

**Warm Valrhona Chocolate Cake** | Cookies & Cream Ice Cream   
Or

**Raspberry Crème Brûlée** | Vanilla Custard, Caramelized Sugar 

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