

# DINE AROUND

## 3 COURSE MENU \$55

### STARTER One selection per guest

#### CHEF'S SOUP CREATION

*made fresh daily, confirm dietary options with server*

#### WARM WINTER CRUNCH SALAD (GF, VEG options)

*mixed hearty greens, warm maple root vegetables, burnt citrus, shaved parmesan, pomegranate vinaigrette.*

**Pinot Noir, Fairview Cellars      6oz- \$14      BTL- \$55**

#### ARTISAN CHEESE PLATE

*with grilled focaccia, balsamic and olive oil, pickled vegetables*

**Belgium Blonde, Red Collar Brewery      16oz - \$10**

### MAIN COURSE One selection per guest

#### ROSEMARY LAMB CHOP (GF, VEGGIE RISOTTO option available)

*with caramelized squash and mushroom risotto*

**Merlot, Privato Winery      6oz- \$14      BTL- \$55**

#### EMPRESS CHICKEN (GF)

*pistachio crusted rolled chicken breast medallion wrapped in prosciutto, parmesan spiral carrot, and elderflower gin chutney.*

**Chardonnay, Peak Cellars      6oz- \$13      BTL- \$50**

### DESSERT One selection per guest

#### CHOCOLATE AMARETTO CHEESECAKE (GF options)

*served in a jar with Golden Graham cracker crumble.*

**Merlot, Privato Winery      6oz- \$14      BTL- \$55**

#### CARROT CAKE SANDWICH

*carrot cake cookie with toasted cinnamon cream cheese ice cream and toasted walnut crumbs*

**Bella Rosa, Privato Winery      6oz- \$11      BTL- \$50**

