

# Winter Celebration Dinner

## social time hors d'oeuvres

### WARM ROAST MEDJOOOL DATES

Local Goat Cheese | Butter Caramel Almond | Candied Orange

### FIG & APPLE BRUSCHETTA

Bleu Cheese | Toasted Artisan Focaccia Planks

### PETITE BUTTERMILK-CORNMEAL BISCUITS

Shaved Country Ham | Rosemary Honey Butter

## salad

### WINTER SALAD

Baby Greens | Cinnamon-Sugar Apples  
Candied Walnuts | Apple Cider Vinaigrette

## entrées

### BEEF TENDERLOIN FILET

Henry Bain's Sauce

### ROAST SALMON

Hazelnut Gremolata

### RUSTIC GRILLED ZUCCHINI STRATA STACKS

Thinly Sliced Grilled Zucchini Layered with Tofu | Tomato | Roast Peppers | Fresh Herbs  
*Finished with a Vibrant Charred Tomato Roast Pepper Coulis & Basil Oil*

## sides

### SCALLOPED POLENTA POTATOES

Fresh Cream | Parsley | Sea Salt | Cracked Pepper | Hint of Nutmeg

### SEASONAL BABY VEGETABLES

Edible Flowers | Herbs | Emerald Herb Silk

## dessert

### DARK CHOCOLATE POTS DE CRÈME

Dark Chocolate Buttermilk Pudding | Buttery Shortbread | Chantilly Cream | Fresh  
Raspberries

## late night snack

### CHEESY FRIES

Bacon | Scallion | Jalapeño Relish | Creamy Buttermilk-Herb Dip