

**\$59**

**APPETIZER**

**Shrimp Cocktail** GF

**Salad Champagne Vinaigrette** GF, VG

**Pumpkin Bisque** V

**CHOICE OF ENTREES**

**\*Herb Crusted Prime Rib** GF

**\*Seared Halibut Fillet w Herbed Butter** GF

**Wild Mushroom Risotto in Roast Acorn Squash** GF, VG

**\*Dijon Crusted Lamb Rack**

**CHOICE OF SIDES**

**Parsnip Whipped Potato** GF, V

**Mélange of Root Vegetables** GF, VG

**DESSERT**

**Rum Raisin Bread Pudding w Crème Anglaise** V

**Flourless Chocolate Torte w Raspberry Coulis** GF, V

*\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.*

*GF Gluten Free V Vegetarian VG Vegan*

*Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken.*

*Allergen information for all food available upon request.*

