



Bistro Tasting Menu

Prawn and Crab Cocktail

avocado mousse and micro greens with a vanilla bean vinaigrette

Pumpkin Risotto

pancetta, onion, and sage with mascarpone cream

Pistachio Encrusted Lamb Chops

whipped yukon gold potatoes, shiitake beurre blanc and port wine reduction

Roasted Apple Crepe

with pomegranate coulis, black walnuts and pumpkin mousse

*~ \$55 per person (without wine) ~
plus tax & service charge*

Bistro Turkey Special

Traditional Roasted Turkey

*frangelico scented butternut squash puree, green bean almandine
and potatoes boulanger with a sage natural jus butter sauce*

~ \$27 per person plus tax & service charge ~

Café Tasting Menu

Mixed Greens

jicama, chihuahua cheese and toasted pepitas with a roasted red pepper vinaigrette

Ancho Rubbed Turkey Breast

*chorizo black beans, caramelized onions,
roasted poblano and sriracha carrots with a jalapeno gravy*

Chocolate Chipotle Crème Carmel

with canella crème anglaise

~ \$24 per person plus tax & service charge ~