

WINTER SINS



Available from January 12 - March 10, 2017

Wherever Seasonal Sins are referred to on our menus, you can find the current items here. These items are incorporated into the menus on our website. Please visit the site for package and pricing information.

BREAKFAST BAKERIES

Look for the Seasonal Sins to be incorporated into the following presentations:

BODACIOUS BASKET

HONEY CORN MUFFINS & RASPBERRY
BUNDT COFFEE CAKE SLICES

UPPER CRUST BASKET

JALAPENO-CHEDDAR SCONES

POP TART

CHERRY CHEESE CAKE

COLD SIDE SALADS

PASTA SIDE: Sea Shell-Shaped Pasta with Apples, Roasted Brussels Sprouts, Cranberries & Pecans in Cider-Yogurt Dressing

VEGETABLE SIDE: Winter Medley: Red and Golden Beets, Carrots and Grilled Purple Onions with Cracked Black Pepper and a splash of Sherry Vinegar **V** **G**

LEAFY SIDE: Hearty Greens with Charred Fennel and Root Vegetables with Goat Cheese Crumbles and Glazed Pumpkin Seeds. Sided with Champagne-Citrus Vinaigrette **G**

SINWICHES

SIGNATURE SIN #1: Bistro Tenderloins with Arugula, Roasted Grape Tomatoes and Tarragon Aioli. Served on Jalapeno-Cheddar Bread

SIGNATURE SIN #2: Housemade Chicken-Apple Sausage on Ciabatta with Lydia's Chowchow & Red Pepper Mayo

SIGNATURE WRAP: Smoked Salmon & Butternut Squash Wrap with Bitter Greens & Gingered Quince Jam

ENTRÉE SALAD

WINTER SALAD: Hearty Greens with Charred Fennel and Root Vegetables with Goat Cheese Crumbles and Glazed Pumpkin Seeds. Sided with Champagne-Citrus Vinaigrette **G**

Top it with: Grilled Chicken, Beef, Salmon or Roasted Portobello Mushrooms.

*All meats are marinated, grilled and served on the side.
Add a second meat for \$2.00 per person*

MIXED GRILL

CHINESE NEW YEAR: Miso and Honey-Glazed Salmon, Schezwan Chicken Breasts, and Five-Spiced Beef Medallions with Orange Hoisin Sauce and Spicy Mustard. Garnished with Sugar Snaps and Peppers

DYNAMIC DUO

DRUNKEN POT ROAST braised in Red Wine with Parsnips and Pearl Onions

BLACKENED CHICKEN BREASTS with Sweet Potato-Citrus Sauce **G**

BUTTER NOODLES with Parsley, Wilted Kale and Garlic

CUMIN-ROASTED CARROTS with Cannellini Beans and Haricot Vert **V** **G**

VEGETARIAN ENTRÉE

WILD MUSHROOM HAND PIES with Chard, Caramelized Onion, Hard Cheeses & Eggs

DESSERT

TARTLET: Ricotta-Berry

BABY BUNDT: White Chocolate & Vanilla Cream

ITTY BITTY CUPCAKE: Banana with Peanut Butter Frosting

TRIFLE CUP: Orange Currant