

WINTER SINS



Available from January 13 - March 13, 2020

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:

THE BAKER'S BREAKFAST

CRANBERRY-ORANGE MUFFIN
RASPBERRY BUNDT CAKE

CRÈME DE LA CRUMB

CITRUS TEA BREAD

POP TART

CHERRY PIE

COLD SIDE SALADS

PASTA SIDE: Orzo with Roasted Butternut Squash, Apples, Wilted Spinach and Spiced Pecans in Lemon Vinaigrette **V**

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 Rosemary-Garlic Focaccia

SIGNATURE SIN #2: Smoked Salmon on Honey Wheat with Mild Wasabi Cream Cheese & Pickled Onions

SIGNATURE WRAP: Housemade Chicken-Apple Sausage with Lydia's Chowchow & Red Pepper Mayo

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

WINTER IN MOROCCO: Tangier Bay Shrimp, Beef Shawarma & Spiced Chicken with Harissa Aioli & Cucumber Yogurt Sauce with Naan

*\$19/person. Includes salad & dessert.
See website for details and upgrades*

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**

*\$20/person. Includes salad, rolls & butter & dessert.
See website for details and upgrades*

VEGETARIAN ENTRÉE

COUNTRY POT PIE with Maple Vegan Sausage, Cannellini Beans and Veggies under a Sweet Potato Crust (Vegan. Contains Gluten)

DESSERT

TARTLET: Candy Bar with Peanuts & Chocolate

BABY BUNDT: Jaffa Cake - Orange Cake dipped in Dark Chocolate Ganache

ITTY BITTY CUPCAKE: Winter White with a Hint of Nutmeg

TRIFLE CUP: Tiramisu with Espresso and a dusting of Cocoa