First Course

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Cured Colorado Trout Candied Walnuts, Pickled Shallots, Micro Arugula, Whiskey Barrel Bacon Jam

> Wagyu & Celeriac Stew Carrots, Cipollini, Thyme

Second Course

Bourbon Apple Arugula, Kale, Goat Cheese, Chestnuts, Cider Vinaigrette

or

Butternut Squash & Beet Salad

Spinach, Praline, Pears, Honey-Cranberry Vinaigrette

Third Course

Rosemary Turkey Creamed Spinach, Sweet Potatoes, Herb Stuffing, Cranberries, Natural Gravy

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Blueberry Glazed Ham Green Beans, Butternut Squash, Blueberry & Shallot Jam

Rack of Lamb Apple-Sage Bread Pudding, Baby Carrots, Spiced Jus Lie

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Butternut Squash Farrow Bowl (Vegan) Cauliflower, Carrots, Sweet Potatoes, Walnuts, Chickpeas, Cranberries

Dessert

Vegan Pecan Pies Vegan Chocolate Ganache & Brown Sugar Cinnamon Bourbon Reduction

Pot de Creme Chocolate Mousse, Madagascar Vanilla Bean Chantilly, Oreo Crust

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Gingerbread Trifle Cake Gingerbread, Dulce de Leche, Marsala Cream Sauce, Seasonal Fruit

> \$75 Per Person Half-Priced Children Under 12

