

## DINNER MENU

### SELECTIONS FROM THE GARDEN

Green Leaf Salad with Mandarins, Cranberries, Feta & Raspberry Vinaigrette  
Fresh Spinach with Ginger Vinaigrette, Apples, Pecan, Red Onion and Raisins  
Greek Salad  
Fresh Baked Parker House Rolls and Butter

### ENTRÉE CHOICES

Beef Tenderloins served with Mustard Peppercorn Sauce  
Roasted Pork Loin with Curry Stuffing and Red Currant Sauce  
Roasted Turkey Breast with Herb Butter and Caramelized Onion Gravy  
\*\*\*Seasonal Vegetables en crouete for the non- meat eaters

### SIDE COMPLIMENTS

Potato Gratin with Gruyere Cheese Sauce  
Fruited Rice Pilaf with Scallions, Currants and Pecans  
Mashed Potatoes with Creamy Blue Cheese and Rosemary  
Baked Fall Squash  
Basil Parmesan Polenta

### SEASONAL WINTER VEGETABLES

Broccoli Gratin with Mustard Parmesan Streusel  
Oven Roasted Artichokes, Carrots and Asparagus Medley  
Fresh Green Beans in Herb Butter with Sautéed Red Peppers

### DESSERTS

Gingerbread Layer Cake with Cream Cheese Frosting  
Pumpkin Cheese Cake with Whipped Cream  
Pear-Cranberry Crisp with Whipped Cream  
Southern Pecan Pie with Chocolate Glaze  
Chocolate Bottom Toffee Crunch Pie