

# JAN 31 - FEB 13 WINTERLICIOUS

### CREATED BY

### <u>DINNER \$33</u>

### **COURSE ONE**

**CHEESE PLATE** *VEGETARIAN* ASSORTED CHEESES WITH BAGUETTE

### MIXED GREENS & ROOT VEGETABLE SALAD

VEGAN, GLUTEN FREE MIXED GREENS, RED BEETS, BUTTERNUT SQUASH, ONION SPROUTS, CARROTS, ROASTED SUNFLOWER SEEDS, DRIED CRANBERRIES, SWEET ONION VINAIGRETTE

**CHARCUTERIE PLATE** ASSORTED CURED MEATS WITH BAGUETTE

### **COURSE TWO**

CHICKEN LINGUINI WHITE WINE, PESTO, CREAM, GARLIC, ONION, TOAMTO, FRESH PARMESAN

WILD MUSHROOM & LENTIL SHEPHERD'S PIE VEGAN, GLUTEN FREE WITH ROASTED CAULIFLOWER AND CELERIAC PUREE, MUSHROOM GRAVY

**FRIED CHICKEN 'N WAFFLES** BONELESS THIGH, CREAMY SLAW, HONEY MAPLE BUTTER, ZARKON SAUCE

### **COURSE THREE**

VEGAN CHOCOLATE LAYER CAKE VEGAN

**CRÈME BRÛLÉE CHEESE CAKE** 

**TRIPLE BERRY SORBET** VEGAN, GLUTEN FREE

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