



Dueling Pianos Dinner & Spectacle Menu

\$35/person

APPETIZERS – Choice of the following:

Spiced Butternut Squash Soup. *Roasted and spiced butternut squash and apple with crème fraiche .*

Charred Beet and Heirloom Carrot Salad. *Charred beets, heirloom carrots, pickled cranberries, sunflower seed crumble, seasonal greens, sage, and citrus white balsamic vinaigrette.*

ENTREES – Choice of the following:

Chicken Supreme. *Honey infused chicken supreme with blood-orange essence, topped with a warm cranberry and maple chutney*

Atlantic Salmon. *Roasted Atlantic salmon on a bed of fennel, lemon, and dill butter sauce*

Grilled Portobello Stack. *Grilled portobello mushroom, quinoa, roasted and blistered red peppers, asparagus, balsamic drizzle.*

All entrees served with sauteed asparagus and red peppers, rosemary and garlic roasted fingerling potatoes

DESSERT

Eggnog Cheesecake. *Festive eggnog cheesecake with candy cane, almond and dark chocolate brittle.*

Coffee and Tea.

Wine, beer, spirits, sodas extra.