
THE TASTING ROOM

3 Course Menu for \$45

(Please choose 1 option from each course)

1st Course

Red Leaf Lettuce Salad

with Red Onions, Tomatoes, Pistachios and Smoked Tomato Vinaigrette

Spinach Salad

with Bacon, Strawberries, Almonds and Vidalia Onion Vinaigrette

Tomato Soup

with Parmesan and Croutons

Sweet Potato Soup

with Bleu Cheese and Bacon

2nd Course

½ Roasted Chicken with Shallots & Kalamata Olives

Whipped Potatoes and Sautéed Spinach

Spice Rubbed Pork Tenderloin with Red Wine Reduction

Sweet Potato Hash and Roasted Broccoli

Oven Roasted Salmon with Gremolata and Stone Ground Mustard Vinaigrette

Cauliflower Puree and Grilled Asparagus

Bistro Tender in a Red Wine Reduction

Swiss Chard and Dauphinoise Potatoes

3rd Course

Vanilla Panna Cotta

with Candied Oranges and Orange Sauce

Crème Brulee

with Phyllo Cookie and Fresh Berries

Chocolate Fudge Cake

with Whipped Cream and Berry Compote

If you prefer we will create a custom menu for your event. Give us a call 405.604.3015