

DINNER BY THE FIRE

Mixed Green Salad

with Roasted Beets, Sliced Anjou Pears, Dried Cranberries, Caramelized Pecans, topped with a Champagne vinaigrette

Boeuf Bourguignon

This classic beef stew with carrots, onions & mushrooms, is simmered slowly in a rich wine gravy until the chunks of beef are fall-apart-tender

Your choice of Creamy Polenta or Sour Cream Mashed Potatoes:

Creamy Polenta

Soul satisfying, creamy parmesan polenta

Sour Cream Mashed Potatoes

Light, creamy, buttery, tangy

French Bistro Apple Tart

The essence of sweet apples and crispy pastry



*EAT YOUR HEART OUT
Kelly Lewis, Private Chef*