

(NOVEMBER DINNER MENU)

**CLUB PLATE STATION #1**

**HOLIDAY HOPING**

herb roasted chicken breast<sup>GF+NF</sup> | red wine braised beef<sup>DF+NF</sup>  
creamy garlic mashed potatoes<sup>GF+VEG+NF</sup>

**CLUB PLATE STATION #2**

**FESTIVUS FOR THE REST OF US**

wild mushroom strata<sup>VEG+NF</sup>  
butter braised turnips + greens<sup>GF+VEG+NF</sup>  
honey glazed malibu carrots<sup>GF+VEG+NF</sup>  
chicken gravy<sup>NF</sup>

**GLOBAL GRAZING TABLE**

**BRR, IT'S COLD IN HERE**

mushroom tarts<sup>VEG</sup>  
arugula | pine nuts  
  
mac and cheese balls<sup>VEG+NF</sup>  
calabrian chili aioli | parsley<sup>GF+VEG+NF</sup>  
  
wintery caesar salad<sup>NF</sup>  
kale | brussel sprouts | shaved parmesan | lemon croutons

**THE GOLDEN BEET**

tarragon roasted golden beets<sup>GF+VEG</sup>  
sumac labneh | candied pistachio | fennel | charred orange  
  
barely buzzed cheddar | fig & balsamic boursin cheese  
roasted grapes | salami | pears | gingerbread crisps

**SUGAR, SPICE & EVERYTHING NICE**

honey phyllo goat cheese triangles<sup>VEG+NF</sup>  
crumbled goat cheese | honeycomb  
  
yeast rolls + cinnamon whipped butter<sup>VEG+NF</sup>

**HOT DRINK STATION**

**HOLIDAY BREWS**

rise `n shine regular + decaf coffee  
spiced chocolate whipped cream<sup>GF+VEG+NF</sup>  
assorted teas

**DESSERTS**

**SWEET TREATS**

fudgy brownies<sup>VEG+NF</sup> | assorted macarons<sup>VEG</sup> | tiramisu<sup>VEG</sup>