

MERRY CHRISTMAS FROM ALL OF US AT OFF VINE

First Course (choice of)

Sweet Potato Soup

Off Vine Salad

mixed field greens with roasted pecans and bleu cheese tossed in a balsamic vinaigrette

Entrée Course (choice of)

Maple Leaf Farm Duck Breast

with a Bing cherry Grand Marnier sauce

Pork Chop

topped with a passion fruit, dried apple, chianti sauce

Free Range Chicken Breast

stuffed with ricotta cheese, currants & fresh basil, topped with a black truffle sauce

Filet Mignon

with a Portabella mushroom & horseradish sauce

Lobster Ravioli

with a champagne cream sauce, topped with a dollop of Beluga caviar

Maine Lobster and Jumbo Shrimp Fettuccine

with a cognac pesto light cream sauce

Home Made Pasta

grilled baby vegetables, Chanterelle mushrooms, goat cheese pine-nuts, olive oil & fresh herbs

Herb Encrusted Sautéed Alaska Halibut

with a langoustine & lobster cream sauce

Roasted New Zealand Lamb Chops

served on a bed of roasted fennel served with a grain mustard/mint jelly sauce

Dessert Course (choice of)

Off Vine Soufflé: Chocolate, Raspberry, Grand Marnier & Pumpkin

Fresh Seasonal Berries with crème anglaise

Belgian Chocolate Flourless Torte with a hazelnut sauce

\$75.00 per person

(not including tax, gratuity and beverage)