

Highland's Garden Café

Thursday December 24, 2009

“Sample Holiday Menu”

First Course

Mini Crab Cakes with Roasted Red Pepper Aioli
Buffalo Loin Served on House Made Sage Biscuit with Cranberry Jam
Crostoni with Goat Cheese and Blood Oranges

Second Course

Butternut Squash Soup with Sage Brown Butter and Nutmeg Cream
or
Pear Salad with Blue Cheese and Sherried Walnuts on Greens
or
Hearts of Romaine with Croutons, Asiago and Roasted Garlic Dressing

Entrée

Seabass on Orange Braised Fennel with Artichokes and Green Olives
or
Chicken with Fig, Hazelnut and Apricot Bread Pudding and Mulled Red Wine Sauce
or
Cabernet Braised Short Ribs with Horseradish Mashed Potatoes and Seasonal
Vegetables in a Rich Stock Reduction

Dessert

Shared Plate with Truffles, Brownies and Strawberries

Coffee, Tea or Iced Tea

*(this menu is \$58.75 per person taking the highest priced item in each category to
determine the price per person)*