

## HOLIDAY DINNER MENU

### Winter

#### STATIONARY AND PASSED HORS D'OEUVRES OPTIONS

Local Raw Milk Cheese Display  
*Dry cured sausages, fresh and dried local fruits,  
sweet vs. salted pecans, cracker constructed platter*

Braised Beef & Black Bean Empanadas  
*With cilantro crème fraiche*

Killbuck Crostini  
*Killbuck mushrooms, arugula and  
MacKenzie Creamery goat cheese*

Potato Turnip Cake  
*Chili apple sauce and crème fraiche*

#### SALAD COURSE OPTIONS

Romaine Heart  
*Oasis lettuce, lardons, pickled onions, croutons  
and goat cheese ranch*

Arugula & Apple  
*Fujis with candied pecans, shaved onions and cider vinaigrette*

Beet Salad  
*With spinach, Lake Erie Creamery feta, spiced walnuts  
and champagne vinaigrette*

#### SOUP COURSE OPTIONS

Cream of Killbuck  
*Tom's mushrooms with croutons and crème fraiche*

Winter Squash Bisque  
*Candied pecans and fried sage*

Chicken & Dumpling  
*Tea Hill chicken with root vegetables and herb dumplings*

#### DESSERT COURSE OPTIONS

Apple Bread Pudding  
*Makers Mark sauce*

Peach Cobbler  
*A classic favorite... with whipped Amish cream*

Flourless Chocolate Cake  
*Molten dark chocolate with vanilla bean ice cream  
and Amish whip*

#### ENTRÉES COURSE OPTIONS

~ BEEF ~

Spiced Ribeye  
*With roasted fingerlings, seasonal vegetable  
and aromatic Ancho rubbed*

Grilled Strip Loin  
*With squash purée, wilted spinach red wine jus*

Roasted Flank  
*With root vegetable ragout, kale and garlic herb marinade*

~ CHICKEN ~

Black Pepper & Sage Brined Chicken  
*Tea Hills organic chicken with roasted butternut squash,  
long grain wild rice and mushroom Madeira*

Pecan Crusted Chicken Breast  
*Crispy polenta cake with creamed Swiss chard,  
leeks and shitakes*

Stuffed Tea Hills Chicken Breast  
*Stuffed with chestnuts, aged gouda and caramelized onions  
with broccoli rapini and a quenelle of butternut squash purée*

~ FISH ~

Farm Raised Trout  
*With celery root purée, chestnuts salsify and herb brown butter*

Wild Striped Bass  
*With squash purée, wilted kale and chili cider reduction*

Crispy Perch  
*With spiced lentils and brown butter Brussels sprouts*

~ VEGETARIAN ~

Buckwheat Killbuck Crêpe  
*With carrot purée, wilted greens and Saba*

Miso Marinated Tofu  
*With soba salad*

Squash & Spinach Quiche  
*With carrot purée and greens salad*