

Holiday Theme Dinner

Wednesday December 7th
5:00-7:30 PM

Diner

Cider Brine Roasted Whole Turkey,
Pan Gravy
Cornbread Apple & Cranberry Dressing
(vegan)
Roasted Garlic Smashed Potatoes
(vegetarian)
French Onion Soup w/House-made Focaccia
Croutons & Asiago Cheese
Crab Cake Sliders with Cajun Remoulade &
Arugula
Old Bay Sidewinder Fries
Pork Saltimbocca, Shaved Prosciutto Ham,
Fresh Sage & Garlic, Mozzarella, Madeira
Wine Demi-Glace
Wild Rice Pilaf

Semolina's

Potato Pancake Bar – House Made
Applesauce, Sour Cream, Smoked
Salmon w/Capers & Red Onion

Beverages

Homemade Hot Chocolate Bar with
Assorted Toppings
Latin Coquito
Eggnog

Emily's Garden

Shepard's Pie with Lentils, Caramelized
Onion, Shitake Mushrooms, & Cauliflower
Mash (vegan)
Wilted Baby Kale Salad, Citrus Supremes,
Dried Cranberries, Pomegranate Dressing (V)
Holiday Vegan Bar

Global

Buttermilk Fried Chicken
Braised Collard Greens & Kale (vegan)
Southern Mac & Cheese (veg)

Noodle Bar

Dumpling Bar w/Steamed Edamame
& Lemongrass Chicken Dumplings in
Rich Miso & Chicken Broths, Assorted
Fresh Accompaniments (vegan &
Non-Vegan Options)

Bakery

Malva Pudding (Africa) Peppermint Bark
"Decorate Your Own" Sugar Cookies
Eggnog Cheesecake Gingersnap Cookies

\$14.50 at the Door

OR

Dinner Meal Plan Swipes Accepted

OR

Children 5 and Under are Free

