Winter Wonderland Dinner @ the Marketplace!
12/6 • 5PM-9PM

Menu

Hot Apple Cider Station @ Marketplace Entrance

Charcuterie & Cheese
A Selection of Cured Meats, Cheeses, Artichoke, Mushroom and Hearts of Palm Salads, Rustic Artisan Dinner Rolls & Focaccia Breads all served with Sweet Cream Whipped Honey Butter and Flavored Oils

Appetizers
-Array of Rolled Sushi to Include: California Roll, Spicy Tuna Roll, Shrimp Tempura Roll and More!
-Grilled Crab Claws
-Peel and Eat Steamed Shrimp
-Smoked Salmon Display garnished with Capers, Red Onion and Diced Hard Cooked Egg

Soup & Salad
-Baby Spinach chifonnade, Poached Pears, Crumbled Bleu Cheese, Shaved Red Onions with Cranberry Balsamic Dressing
-Arugula, Local goat cheese, Roasted Golden Beets, Mandarin Oranges with Honey Orange Dressing
-Salad Bar with all the Fixings
-Forest Vegetable Tomato Soup
-Maine Lobster Bisque

Entrées
-Slow Roasted Prime Rib of Beef with Au Jus, Sour Cream Horseradish
-Cider Brined and Roasted Pork Loin served with a Pomegranate Molasses Glaze
-Seared Herb Crusted Halibut with Wilted Baby Bok Choy with Ginger Glaze
-Slow Roasted Crispy Pork Belly Cheerwine Gastrique
-Wild Mushroom Ravioli with Vegetarian Carbonara
-Vegan Harissa Spice Roasted Tofu with Vegan Tzatziki Sauce

Side Dishes
-Sage Cornbread Stuffing
-Ginger Orange Baby Carrots
-Roasted Root Vegetables-Duke Farm Turnips and Carrots with Parsnips
-Roasted Garlic Mashed Potatoes
-Steamed Green Beans (Vegan)
-Fried Brussel Sprouts
-Braised Rainbow Swiss chard
-Roasted Acorn and Butternut Squash with Melted Leeks
-Coconut Jasmine Rice

Desserts
-Traditional Southern Sweet Potato Pie
-Red Velvet Layer Cake
-Warm Pear White Chocolate Bread Pudding with Vanilla Cinnamon Anglaise
-Vanilla Crème Brulée
-Macerated Strawberries with Chantilly Cream