

RESIDENTS' CHRISTMAS DINNER

SOCIAL HOUR

3:30-5:30 p.m.

Second Floor Lounge

DINNER

4:30-6:30 p.m.

FIRST COURSE

Ginger Butternut Squash Soup



SECOND COURSE

Apple Ice



THIRD COURSE

NY Strip with Peppered Demi-Glace

Tarragon Orange Sea Scallops Vol-au-Vent

Carrot Timbales

Potato Crisp



FOURTH COURSE

Tiramisu





New Year's Menu

Starter:

Salade Lyonnaise

Classic French Salad

Frisée, bacon, croutons, poached egg, topped with a warm vinaigrette

House Green Salad

Crisp lettuce, carrots, cabbage, tossed with your choice of dressing

Entrée:

Shrimp Scampi

Large Gulf Prawns Sautéed with lemon, garlic, butter, and white wine

Grilled Steak

5-ounce Flat Iron Steak lightly marinated and grilled to your preference

Dessert:

Apple Brown Betty

Baked Pudding made with layers of spiced apples and buttered bread

Served with whipped cream

Chocolate Torte

Rich, dense chocolate cake with pecans and Bailey's Irish Cream.

Served with raspberry port coulis

Mincemeat Pie

Classic mincemeat pie with raisins and apples

