

Menu

Starters

Braised Meatballs with dried cranberry
glaze & orange zest

Herb Goat's Cheese Crostini with
Roasted Garlic & Honey

Crab Cake stuffed Mushrooms with
Cajun Remoulade Drizzle

... and a selection of Jazz Cellars
Wines

1st Course - Viognier

Mixed Greens tossed in a Honey Mustard Vinaigrette, Toasted
Pecans, Goat's Cheese, Pomegranate and Cube-Roasted
Butternut Squash Bites

2nd Course - Backbeat

Roasted Pork Tenderloin with Dried Cherry-Shallot
Port Wine demi with Fresh Herb & Parmesan
Polenta

3rd Course - Petite Sirah

Roasted New York Strip Loin with Bleu Cheese
Cream sauce & Fried Onions plus Roasted
Brussels & Potato Medley with Bacon Bits

Dessert - Syrah

Chocolate Lava Cake with Raspberry
Sauce A La Mode