

## CHRISTMAS MENU

### *4 Courses*

*What better way to celebrate this holiday than with community, healthy meals, and fresh mountain air? Our Christmas dinner, just like all other meals, takes into consideration common allergens and food sensitivities. Come relish in this delicious (high quality, locally sourced) experience!*

**Bite: Antipasto Skewer**

*Our antipasto skewer combines seasoned pickled vegetables, olives, and high quality cheese.*

**Appetizer: Cauliflower Bisque**

*Roasted cauliflower is blended to a creamy consistency for a nutritious and delicious bisque – decadent and rich, yet free of heavy cream and thickeners.*

**Main Dish: Lamb Roast with Mint Gremolata, Rosemary Rainbow Carrots, and Braised Greens**

*The lamb roast is topped with fresh herbs and paired with roasted heirloom carrots. Rich, dark leafy greens are braised and seasoned light with olive oil and sea salt for a delicate and delicious side.*

**Dessert: Vegan Gingerbread Cookies**

*Finish the meal with a simple and classic holiday favorite. The gingerbread cookies are made with nutrient-rich blackstrap molasses and free of any refined sugar or processed ingredients.*