

Winterlicious at reds Bistro - \$20 - Lunch

Appetizers

Cauliflower Soup

Madras Curry, Poached Mussels, Smoked Coconut

Baby Spinach Salad

Coffee Cured Smoked Duck, Ice Wine Poached Cranberries,
Toasted Pine Nuts, Citrus Vinaigrette

Crispy Smoked Ham Hock and Pigs Head Terrine

Pear and Apple Sauce, Brussels Sprout Slaw, Rocket Salad

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Mains

Chicken Pot Pie

Fontina Cheese, Roots,
Crunchy Mustard, Potato and Mushroom Sauce

Pan Roasted Trout

Braised Lentils, Braised Savoy Cabbage, Watercress
Truffle, Burnt Butter Vinaigrette

Bacon Wrapped Beef Tenderloin

Sweet Potato Puree, Vidalia Onion Rings, Horseradish Cream

Roasted Bay Scallops

Apple Vanilla Chutney, Salt Candied Pumpkin Seeds, Pumpkin Risotto

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Dessert

Chocolate Molten Cupcake

Peanut Butter and Jam Frosting, Fried Banana

Panna Cotta Tasting

Chefs Artisanal Cheese selection

Served with Fruit Preserves & Toasted Hazelnut Bread

Produced by



Winterlicious at reds Bistro - \$35 - Dinner

Appetizers

Cauliflower Soup

Madras Curry, Poached Mussels, Smoked Coconut

Baby Spinach Salad

Coffee Cured Smoked Duck, Ice Wine Poached Cranberries,
Toasted Pine Nuts, Citrus Vinaigrette

Crispy Smoked Ham Hock and Pigs Head Terrine

Pear and Apple Sauce, Brussels Sprout Slaw, Rocket Salad

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Mains

Fried Chicken

Fontina Cheese, Baby Spinach,
Crunchy Mustard, Potato and Mushroom Sauce

Pan Roasted Trout

Braised Lentils, Braised Savoy Cabbage, Watercress
Truffle, Burnt Butter Vinaigrette

Bacon Wrapped Beef Tenderloin

Sweet Potato Puree, Vidalia Onion Rings, Horseradish Cream

Roasted Bay Scallops

Apple Vanilla Chutney, Salt Candied Pumpkin Seeds, Pumpkin Risotto

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Dessert

Chocolate Molten Cupcake

Peanut Butter and Jam Frosting, Fried Banana

Panna Cotta Tasting

Chefs Artisanal Cheese selection

Served with Fruit Preserves & Toasted Hazelnut Bread

Produced by

