



HOLIDAY DINNER at THE FLAVOR STUDIO

by Laurel Pine Living Luxury

OPTION 1

STUFFED PORK TENDERLOIN

FIRST COURSE

Spanish Chorizo, Fig, Fennel and Arugula Salad

MAIN COURSE

Pork Tenderloin Stuffed with Apples and Cranberries with Époisse Sauce

VEGETABLE CHOICES

*Roasted Brussel Sprouts
or*

Green Beans with Shallots and Buttery Potato Mash

DESSERT

Amaretto Bread Pudding

\$49.99

without wine

\$69.99

with paired wine with three courses

OPTION 2

BEEF SHORT RIBS

FIRST COURSE

Spinach Salad with Roasted Beets, Goat Cheese, Caramelized Pecans and Champagne Vinaigrette

MAIN COURSE

Beef Short Ribs Braised in Red Wine Sauce, Mushroom Risotto, and Roasted Root Vegetables

DESSERT CHOICES

*Amaretto Bread Pudding
or*

Crème Brulee

\$59.99

without wine

\$79.99

with paired wine with three courses

OPTION 3

STUFFED CHICKEN BREAST

PASSED AS GUESTS ARRIVE

*Shrimp Toasts with Wasabi Tobiko
or*

Gorgonzola, Basil and Pine Nut Toasts

MAIN COURSE

Bacon Wrapped Chicken Breast Stuffed with Goat Cheese, Spinach and Mushrooms, with Seasonal Vegetables and Roasted Baby Potatoes

DESSERT CHOICES

*Crème Brûlée
or
Apple Tarte Tatin*

\$69.99

without wine

\$95.99

*with welcome bubbles
and paired wine with three courses*

OPTION 4

RACK OF VENISON OR ELK TENDERLOIN

PASSED AS GUESTS ARRIVE

Gougeres and Tuna tartare on Cucumber rounds

FIRST COURSE

Sea Scallop with Black Truffle Butter over Polenta and Spinach

MAIN COURSE

Bacon Wrapped Rack of Venison with Celery Root Potato Puree, Haricots Verts, Pistachio Pesto and Cilantro Sauce OR Elk Tenderloin with Spinach Español, Crispy Potatoes, fried Shallots and Veal Demi Glace

DESSERT

Grand Marnier Frozen Souffle

\$95.99

without wine

\$119.99

*with welcome bubbles
and paired wine with three courses*

PRICES ARE PER PERSON AND DO NOT INCLUDE TAX

Call us to book your holiday dinner in our beautiful private dining room. 775-525-5898

12 person minimum, 20 person maximum. Gratuity included in price.