



SEASONS



MONDAY, DECEMBER 11TH

SOUP... FIRE ROASTED RED PEPPER

FETTUCCHINE CARBONARA

Fettuccine Noodle, Mushrooms, Panchetta w/ Creamy Carbonara Sauce

PARMESAN CRUSTED BEEF TENDERLOIN

Beef Tenderloin Roasted in Garlic and Parmesan

WILD RICE PILAF, GREEN BEANS

BLUEBERRY PIE A LA MODE

CHEESE & FRUIT

TUESDAY, DECEMBER 12TH

SOUP... BROCCOLI CHEDDAR

BBQ RIBS

Slow Braised Baby Back Ribs w/ BBQ Sauce

CHEESE MANICOTTI w/ A CREAM CHICKEN

ARTICHOKE SAUCE

Ricotta Stuffed Noodle Served w/ Creamy Chicken & Artichoke Sauce

SMOKED GOUDA GRITS, GRILLED CORN ON THE COBB

CARROT CAKE

CHEESE & FRUIT

WEDNESDAY, DECEMBER 13TH

CHRISTMAS IN THE VILLAGE
DINING ROOM CLOSED

THURSDAY, DECEMBER 14TH

SOUP... WINTER FLORENTINE

BRISKET w/ DEMI GLACE

Slow braised Beef w/ Beef Sauce

CREAMY TORTELLINI PRIMAVERA

Tortellini Pasta w/ Mixed Veg & Creamy Pesto Sauce

GARLIC MASHED POTATOES, MAPLE GLAZED AGORN SQUASH

MOLTEN CHOCOLATE CAKE

CHEESE & FRUIT

FRIDAY, DECEMBER 15TH

SOUP... VEGETABLE

GRILLED SKIRT STEAK w/ CHIMICHURRI

Grilled Beef Covered in Chopped Herbs & Garlic Finished w/ Olive Oil

CATCH OF THE DAY

GRATIN POTATOES, ROASTED RUTABAGA

CHOCOLATE CHIP COOKIE SUNDAE

CHEESE & FRUIT

SATURDAY, DECEMBER 16TH

SOUP... CHICKEN TORTELLINI

CRAB CAKES w/ JIGAMA SLAW

Whole Crab Meat & Root Vegetable Slaw

VEAL FRIGASSEE

White Veal Stew Served Over White Rice

POTATO AU GRATIN POTATOES, BROCCOLINI

FLOURLESS CHOCOLATE TORTE

CHEESE & FRUIT

SUNDAY, DECEMBER 17TH

SOUP... BEEF BARLEY

COQ AU VIN

Red Wine Braised Chicken w/ Pearl Onion & Mushrooms

CATCH OF THE DAY

ROASTED POTATOES, BROCCOLI & CARROT MEDLEY

CREME BRULEE CHEESECAKE

CHEESE & FRUIT

DINNER SERVICE IS FROM 4:30PM TO 7:00PM

PLEASE CALL (847843-4260 OR EXT 4260

FOR RESERVATIONS FROM 10:30AM TO 3:00PM DAILY

FOR CANCELLATIONS EXT 3651

MENU SUBJECT TO CHANGE