

OSAGE

RESTAURANT

AT

TOP OF THE ROCK

Sunday December 9th, 2018

Breakfast

Fresh Fruit
Organic Yogurt Parfait & Assorted Toppings
Fresh Baked Pastries
Fresh Baked Biscuits & Gravy
Breakfast Sausage
Smokehouse Bacon
Scrambled Eggs
French Toast & Pure Maple Syrup
Omelets made to order

Seafood

House Smoked Salmon with Capers
Wine Poached Shrimp & Charred Lemon
Fresh Shucked Oysters

Salads & Appetizers

Selection of Charcuterie & Artisanal Cheeses
Garden Salad Bar with Assorted Dressings
Roasted Chicken Salad with Apples & Walnuts
Pickled Beet & Blue Cheese Salad
Marinated Chick Pea Salad with Heirloom Tomatoes & Oregano Thyme Dressing
Creamy Leek & Potato Soup

Entrees

Roasted Dry Aged Pork Loin with Braised Red Cabbage & Apple Chutney
Herb Crusted Halibut with Creamed Spinach & Roasted Red Pepper Cream
Slow Cooked Turkey Pot Pie with Roasted Carrots & Puff Pastry
Roasted Sweet Potatoes with Kale & Spiced Pumpkin Seeds
Sautéed Green Beans & Greens with Roasted Shallots & Bacon
Oak Roasted Prime Rib

Desserts

Brown Sugar Glazed Pineapple with White Chocolate Pound Cake & Toasted Coconut

<i>Blondie with Butterscotch & White Chocolate Chunks</i>	<i>Cinnamon Apple Cake Pops</i>
<i>Dark Chocolate Cobbler</i>	<i>Blueberry & Lemon Eclairs</i>
<i>Espresso Cupcakes with Caramel Frosting</i>	<i>Almond & Apricot Brittle</i>
<i>Strawberry Lime Macaroons</i>	<i>Red Wine Poached Pear Tart</i>
<i>Black Forrest Cheesecake</i>	