

THE MOAA
CHRISTMAS PARTY

DECEMBER 15TH LUNCH AT 12PM



Brioche Rolls & Garden Salad

Our buttery in house brioche rolls are paired with a fresh fantastic garden salad with choice of Italian or ranch



Dry Aged Beef Tenderloin

In house dry aged beef tenderloin is slow roasted to perfection then carved to order & served with a flavorful beef demi glace'.

Granite Gate's Bread pudding

Our day old brioche is soaked in an Irish cream custard & baked. Served with our Scratch made bourbon caramel sauce

From all of the Granite Gate family welcome to our home & Merry Christmas.

Roasted Winter Vegetables

A mixture of roasted winter vegetables such as Brussel sprouts, onion, squash, mushroom & onions

Chive Mashed Potatoes

Our fluffy Yukon mashed potatoes are served with beef demi glace pairs beautifully with the beef or the chicken.

Grilled Apricot Glazed Chicken

Grilled Chicken is basted in a ginger apricot glaze then finished in the oven to caramelize the sauce.

Black Forrest Cake

Rich chocolate cake is filled with cherries and topped with whipped frosting and chocolate chips

-Chef Josh-

