

# MOHAVE FESTIVE HOLIDAY FEATURE MENU DECEMBER 2017



## STARTERS

### **BABY KALE GREENS W/ APPLE & PEARL BARLEY**

*Delicately tossed with House Made Pomegranate Vinaigrette,  
and Served with our Mini Corn Bread Muffin*

**\$9**

### **WARMED ARTICHOKE & BABY SHRIMP DIP**

*Enjoy our Fried Won Ton Crisps for Dipping into this Holiday Party Favorite!  
Loaded with Baby Shrimp, Chopped Artichokes and White Cheddar Cheese.*

**\$11**

## ENTREES

### **STUFFED PORK CHOP W/ HONEY DIJON GLAZE**

*Stuffed with Italian Sausage & Boursin Cheese, then Slow Roasted so everything stays tender  
and juicy. Accompanied with Roasted Baby Creamer Potatoes & Winter Vegetables.*

**\$21**

### **CASHEW & LEMON CRUSTED TURKEY BREAST W/ CRANBERRY BUERRE BLANC**

*Pan Seared and Baked, then served atop a pool of Cranberry Buerre Blanc, with Butternut Squash  
Risotto and Winter Vegetables.*

**\$24**

### **BRANDY BRAISED LAMB STEW**

*A Rich Stew of Lamb, Fingerling Potatoes, Squashes & Root Vegetables,  
braised together with Jus and Brandy.*

**\$23**

## DESSERT

### **MAPLE PUMPKIN PIE**

*Served with Caramel Whipped Cream.*

**\$8**

