

Merry Christmas 2011

Village Inn & Restaurant, Monte Río, Sunday December 25th

Homemade Butternut Squash Bisque

~ Followed by ~

Belgium Endive Salad

Radicchio & Belgium Endive, Toasted Pecans and Fresh Red Pear with a Creamy Gorgonzola Dressing

~ Followed by Your Choice of Entrée ~

Fresh Roasted Young Turkey 27.00

Fresh-Baked Cornbread Stuffing with Italian Sausage, Caramelized Apples & Onions.
Natural Pan Gravy & Whole Cranberry Compote

Turkey & Pinot Noir – A wonderful match with a glass of Wild Hog Pinot Noir \$9.00 gl. / \$36.00 btl.

Fresh Sautéed Diver Scallops 32.00

Topped with Deep Fried Scallions

Perfect with Wattle Creek's Sauvignon Blanc \$7.50 gl. / \$30.00 btl.

Roast Prime Rib of Beef au Jus 33.00

Choice Beef with Our Horseradish Cream Sauce

Marvelous with Limerick Lane's Collins Vineyard Zinfandel \$10.00 gl. / \$40.00 btl.

Roasted Whole Glazed Acorn Squash 25.00

Filled with Red Wheat Berry, Brown, Red and Wild Rice and Toasted Walnuts

Delicious with a glass of Kunde Merlot – Delish! \$8.00 gl. / \$32.00 btl.

All entrees are accompanied with Yukon Gold and Sweet Mashed Potatoes,
Fresh Green Beans Amandine and House-Baked Warm Baguette with Soft Sweet Butter

~ Village Inn Desserts ~

Homemade Profiteroles 7.00

Cream puff pastry filled with vanilla ice cream and topped with homemade chocolate sauce

Warm House-Made Baked Gravenstein Apple Pie 7.25

Topped with Vanilla Ice Cream & Toasted Pecans



Fresh Brewed Coffees & Teas 2.50

Add a shot of anything \$6.00 - \$8.00

John Crespo, Executive Chef Amanda Jacobs, Sous Chef

For those 10 and under or 65 and over, smaller portion available at 75%
For your convenience, a 20% gratuity will be added to parties over four guests. \$15 corkage per 750ml.

20822 River Boulevard Monte Río-Vacation Wonderland (707) 865-2304