



APPETIZER COURSE

CHEFS SELECTION OF FRESHLY PREPARED PASSED APPETIZERS

SALAD COURSE

HOUSE GREENS

FRESH, MIXED GREENS TOSSED WITH MANDARIN ORANGES, GOAT CHEESE,
SLIVERED ALMONDS AND HERB VINAIGRETTE

ENTRÉE COURSE

OVEN ROAST CHICKEN

TENDER, HERB ROASTED HALF CHICKEN WITH
WHIPPED POTATOES AND ROAST GARLIC JUS

BEEF SHORT RIBS

SLOW BRAISED IN RED WINE, WITH RUSTIC ROOT VEGETABLES,
WHIPPED POTATOES AND NATURAL PAN JUS

SEARED SALMON

OVEN ROASTED TO FINISH, WITH CREAMY GOAT CHEESE POLENTA,
BALSAMIC SHIITAKE RELISH AND FRESH CHOPPED HERBS

EGGPLANT AND PORTOBELLO STACK

GRILLED PORTOBELLO AND PANKO CRUSTED EGGPLANT LAYERED WITH
SEARED SPINACH AND WHIPPED POTATOES,
SERVED OVER CRUSHED TOMATO SAUCE AND TOPPED WITH GRILLED ASPARAGUS SPEARS

DESSERT

CHOCOLATE LAVA CAKE

MOLTEN CHOCOLATE, RICH CHOCOLATE CAKE, FRESH RASPBERRY SAUCE

\$55 PER PERSON

DOES NOT INCLUDE TAX OR GRATUITY