

ELEGANT DINING MENU

ALL ENTREES INCLUDE

- Hearth Baked Roll with Butter
- Choice of Salad
- Two Accompaniments- One Starch & One Vegetable
- One Dessert
- Unless otherwise noted, the items you choose are included in the entrée prices listed
- Multiple Entrée selections are acceptable-additional charges may apply

PERFECT BEGINNINGS: ALL PRICES ARE PER PERSON

- Hot or Chilled Soup \$3.95
- Classic Shrimp Cocktail \$4.25
- Imported & Domestic Cheeses, Grapes & Crackers \$3.25
- Grilled Duck Breast with Sour Cherry Glaze \$4.95
- Mussels with White Wine, Garlic, Tomato, & Fresh Herbs \$4.95
- Baked Brie with Apple Chutney \$2.50
- Seared Yellowfin Tuna with Wasabi Aioli and Seaweed Salad \$5.25
- Assorted Chefs Choice Sushi with soy and Pickled Ginger \$6.95
- New Zealand Lamb Chops with Black Currant Glaze \$6.95
- Assorted Pate and Terrine Platter with Grapes & Crackers \$5.95
- Medley of Chefs du Jour Canapes \$4.25

SALAD SPECIALTIES: CHOICE OF ONE

- Baby Green Salad
 - *Baby Greens with Sun Dried Cranberries and Apricots, Toasted Almonds & Raspberry Vinaigrette
- Classic Caesar Salad
 - *Crisp Romaine, Tomatoes, Grated Parmesan Regiano Cheese, Croutons & Caesar Dressing
- Mesclun Salad
 - *Mesclun Greens with Fresh Strawberries, Wild Mushrooms, Chevre Goat Cheese, Toasted Almonds & Citrus Vinaigrette
- Insalata
 - *Crisp Romaine Lettuce with Fresh Mozzarella, Fresh Basil with Balsamic Vinaigrette
- Iceberg Wedge
 - *Iceberg Lettuce with Applewood Smoked Bacon, Heirloom Tomatoes, Gorgonzola Cheese & Balsamic Vinaigrette
- Field Greens

*Field Greens with Wild Mushrooms, Grilled Vegetables, Feta Cheese & Champagne Vinaigrette

VEGETABLE ACCOMPANIMENTS: CHOICE OF ONE

- Asparagus Bundles
- Butternut Squash
- Haricot Verts
- Root Vegetable Medley
- Patti Pan Squash
- Carrots & Pea Pods
- Grilled Vegetable Medley
- Baby Carrots
- Swiss Chard
- Wild Mushroom Saute
- Wilted Spinach
- Ratatouille
- Braised Leeks
- Mushroom or Spinach Strudel

STARCH ACCOMPANIMENTS: CHOICE OF ONE

- Chefs Choice Pasta
- Wild Mushroom Au Gratin
- Creamy Parmesan Risotto
- Lobster Risotto- Add \$2.50 per person
- Quinoa
- Herb Israeli Couscous
- Purple Peruvian Potatoes
- Herb Crusted Baby Red Skins
- Asiago Scalion Mashed Potatoes
- Herb Goat Cheese Potato Pave
- Duchess Potatoes
- Horseradish Mashed Potatoes
- Saffron Basmati Rice
- Twice Baked Potatoes
- Long Grain Rice Pilaf

MEAT

- Grilled Tenderloin of Pork with Sour Cherry Reduction \$29.95
- Double Bone Pork Chop Stuffed with Goat Cheese & Portobello Mushroom Jus \$31.95
- Hazelnut Crusted New Zealand Rack Of Lamb Drizzled with Crème de Casis \$44.95
- Lamb Porterhouse with Chardonnay Maple and Balsamic Syrup \$46.95
- Peppercorn Crusted Filet Mignon with Caramelized Onion Demi Glace & Frizzled Leeks \$42.95
- Tenderloin of Beef Medallions with Cabernet Reduction Sauce \$43.95
- Beef Wellington Filled with Mushroom Duxelle or Pate & Finished with Madeira Sauce \$49.95
- French Bone Veal Chop Stuffed with Wilted Spinach, Herbed Boursin, Toasted Walnuts & Apricot Chutney \$41.95

-Veal Tenderloin Medallions with Morel Mushroom Demi Glace \$43.95

POULTRY

- Char-Grilled Chicken Breast with Porcini Mushroom Sauce \$22.95
- Coq- Au Vin- Airline Chicken Breast with Classic Mushroom- Onion Panchetta Glace \$24.95
- Chicken Roulade Stuffed with Prosciutto, Heirloom Tomatoes, Fresh Bocconcini Finished with a Basil Cream Sauce \$24.95
- Chicken Philly Beggars Purse with Boursin Cheese & Roasted Garlic Veloute \$27.95
- Rock Cornish Game Hen with Chestnut Stuffing & Natural Pan Reduction \$31.95
- Moullard Duck Breast Medallions with Thai Mango Curry Sauce \$36.95
- Roasted Half Duckling with Citrus- Grand Marnier Glaze \$38.95

SEAFOOD

- Sesame Crusted Salmon Filet with Ginger Scallion Red Miso Sauce \$38.95
- Char-Grilled Pacific Salmon Filet with Roasted Yellow Pepper Sauce & Cucumber Crème Fraiche \$38.95
- Chilean Sea Bass Filet with Caribbean Fruit Chutney \$42.95
- Herb Dusted Alaskan Halibut with Chardonnay Saffron Cream Sauce \$38.95
- Maine Lobster Tail- Live Fresh Water Tail with Drawn Butter & Lemon Market Price

SWEET ENDINGS: CHOICE OF ONE

- *Flourless Chocolate Cake
- *Macintosh Tart Tain
- *Fresh Fruit Tartlet
- *Blackberry Drambuie Cheesecake
- *Chocolate Hazelnut Mousse Cake
- *Assorted Pastries or Assorted Miniature Pastries
- *Peach Galette
- *Tiramisu
- *Chocolate Boule
- *Champagne Boule
- *Champagne Sorbet
- *Add \$3.50 for each of the Following (Chef Required)- Bananas Flambe, Crepes Suzettes, Cherries Jubile, Crème Brule