THREE COURSE DINNER

$62 PER PERSON
INCLUDES, SALAD, ENTREE, DESSERT
WARM BREAD WITH WHIPPED BUTTER
COFFEE, TEA, ICED TEA, SODA

SALAD MENU

TRADITIONAL CAESAR, *CRISP ROMAINE, PARMESAN, FOCACCIA CROUTONS*

OR

SIMPLE GREENS SALAD *WITH BALSAMIC VINAIGRETTE*

ENTREE MENU

FILET MEDALLIONS, *TWO 4 OUNCE FILETS, RED WINE REDUCTION, POTATO AND SEASONAL VEGETABLES*

ROASTED ATLANTIC SALMON, *BLACK FREGOLA, ROASTED CARROTS, MUSTARD GREENS, CELERY ROOT PUREE*

CHICKEN PICATTA, *SAUTEED WITH LEMON, CAPERS, AND WHITE WINE, POTATO AND SEASONAL VEGETABLES*

EGGPLANT ROLLATINI, *RICOTTA, MOZZARELLA, BASIL, TOMATO SAUCE, SERVED OVER HOUSE MADE CAVATELLI MARINARA*

DESSERT

SERVED FAMILY STYLE

ASSORTED MINI DESSERTS, *MASCARPONE CHEESECAKE, DECADENT CHOCOLATE BUDINO CAKE, LEMON TARTLET*