

# THREE COURSE DINNER

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*\$62 PER PERSON*

*INCLUDES, SALAD, ENTREE AND DESSERT*

*WARM BREAD WITH WHIPPED BUTTER*

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## **SALAD MENU**

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

**OR**

*SIMPLE GREENS, CARROTS, CUCUMBERS AND BALSAMIC VINAIGRETTE*

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## **ENTREE MENU**

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

*ROASTED ATLANTIC SALMON, SEASONAL ACCOMPANIMENTS*

*CHICKEN SCALLOPINI, SAUTEED WITH LEMON AND WHITE WINE, TOPPED WITH CAPERS, SERVED WITH POTATO AND SEASONAL VEGETABLE*

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

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## **DESSERT**

*ASSORTED MINI DESSERTS, SERVED FAMILY STYLE*

*MASCARPONE CHEESECAKE*

*FLOURLESS CHOCOLATE CAKE*

*LEMON TARTLET*