

FOUR COURSE DINNER

\$74 PER PERSON

INCLUDES APPETIZER, SALAD (SELECT ONE), ENTREE, DESSERT
WARM BREAD WITH WHIPPED BUTTER

APPETIZER

POACHED SHRIMP COCKTAIL, COCKTAIL SAUCE

SALAD MENU (SELECT ONE)

TRADITIONAL CAESAR, ROMAINE, PARMIGIANO, FOCACCIA CROUTONS

OR

SIMPLE GREENS SALAD, CARROTS, CUCUMBERS AND BALSAMIC VINAIGRETTE

ENTREE MENU

FILET MIGNON, 8 OZ CENTER CUT FILET, RED WINE REDUCTION, POTATO
AND SEASONAL VEGETABLE

ROASTED ATLANTIC SALMON, BUTTER TOASTED FREGOLA, ROASTED BRUSSELS
SPROUTS, SAUTEED KALE, SWEET POTATO PUREE AND APPLE CIDER REDUCTION

CHICKEN FRANCESE, LEMON BUTTER SAUCE, POTATO AND SEASONAL VEGETABLE

RICOTTA GNOCCHI, WILD MUSHROOMS AND TRUFFLE CREAM

DESSERT

ASSORTED MINI DESSERTS - SERVED FAMILY STYLE

MASCARPONE CHEESECAKE

FLOURLESS CHOCOLATE CAKE

LEMON TARTLET