

\$150 PER PERSON

BEVERAGE

CHAMPAGNE TOAST & HOUSE WINE

HORS D'OEUVRES

CHOICE OF 3

PETITE BURGERS
brie, bacon

SHRIMP
carrot cocktail sauce

SCALLOPS IN BACON

CRISPY CHICKEN
truffle honey

CORN FRITTERS
lime crema, cotija

ROAST BEET
arancini, apple butter

DINNER

FIRST COURSE | CHOICE OF 2

BABY GREEN SALAD
dried cranberries, goat cheese,
candied almonds, citrus vinaigrette

ROMAINE SALAD
parmesan dressing

SHAVED FENNEL & GRAPEFRUIT SALAD
frisée, hazelnut, smoked yogurt dressing

ESCARGOT
garlic herb butter

LOBSTER RISSOTTO
peas, citrus

ENTRÉE | CHOICE OF 2

GRILLED FILLET MIGNON
spinach, potato au gratin, lobster mushroom,
sauce perigourdine

ROAST CHICKEN
heirloom carrots, citrus, kale,
fingerling potatoes, tarragon jus

PETITE TENDERLOIN & JUMBO LUMP CRAB
grilled 4oz tenderloin, kataifi crusted crab,
yukon whipped potato, glazed french carrots, romesco sauce

HALIBUT
vegetable barigoule, lobster, baby clams,
saffron beurre fondu

VEGETARIAN SEASONAL RISOTTO

DESSERT

CHOICE OF 1

CRÈME BRÛLÉE

LEMON TART
chantilly cream

OPERA TORTE
crème anglaise, strawberry

Rochambeau