



\$95 Per Person

APPETIZERS

Choice Of One

Cream of Wild Mushroom Soup

Porcini Oil

BLT Wedge Salad

Baby Iceberg Lettuce Wedges, Creamy Tomato & Smoked Bacon Dressing

Honey Roasted Fig & Goat Cheese

White Balsamic Vinaigrette, Baby Arugula

Grilled Mango Shrimp

Papaya & Mango Salad

ENTRÉES

Choice Of One

Champagne Braised Short Rib Of Beef

Celeri Whipped Potatoes, Roasted Baby Carrots

Dry Roasted Beet Risotto

Creamy Rice, Wilted Baby Spinach, Baked Parmesan

Brick Oven Roasted Beef Chateaubriand

Crispy Garlic Fingerling Potatoes, Haricots Verts, Cabernet Sauce

Grilled Whole Fish

Boneless, Melted Leeks, Capers & Green Olive Vinaigrette

DESSERT

Choice Of One

Strawberry Shortcake

Caramelized Almond Cake, Chantilly Whipped Cream

Molten Black & White Chocolate Cake

Espresso Sauce

Lemon Meringue Cheesecake

Raspberry Coulis, Gluten Free Crust

BILL PEET
EXECUTIVE CHEF

