

Plated Dinner Menu F

\$125.00 inclusive

(\$97.00, plus \$7.64 tax, plus \$19.40 gratuity)

Starters

Pan-Roasted Miniature Lump Crab Cakes & Charcuterie, Cheese & Fruit Platter

Salads

Port Poached Pears & Dried Tart Cherry Salad

baby spinach & frisee, local brie crostini, grain mustard vinaigrette

Classic Caesar Salad

chopped romaine, house-made croutons, grana padano cheese,
garlic anchovy dressing

Entrées

Seared Rare Hawaiian Ahi Tuna

jasmine rice pilaf, seasonal vegetable, sake-lime beurre blanc

Grilled Petit Filet Mignon & Scallops

roasted garlic mashed potatoes, seasonal vegetable,
red wine demi-glace & champagne beurre blanc

Braised Colorado Lamb Shank

herb smashed red potatoes, seasonal vegetable, chocolate & clove demi-glace

Parmesan Crusted Chicken Breast

roasted red potatoes, seasonal vegetable, herb pan sauce

Vegetarian Option Always Available Upon Request

Dessert

Crème Brûlée Fourless Chocolate Terrine

chocolate sauce

Carrot Cake

candied walnuts, cream cheese frosting

All dinners include:

**2 glasses of premium pinot noir, cabernet, sauvignon blanc or chardonnay
or 2 local craft beers**

Bread service, soda, iced tea, & regular or decaf coffee

Phone - (505) 766-5100



Email - event@seasonsabq.com