

Plated Dinner Menu E

\$100.00 per person inclusive
(\$78.00, plus \$6.14 tax, plus \$15.60 gratuity)

Starters

**Pan-Roasted Miniature Lump Crab Cakes &
Antipasto Platter**

Salads

Mixed Greens Salad

matchstick apples, red chile pumpkin seeds, barrel aged sherry vinaigrette (fall /winter)

Spring Greens Salad

sliced cucumbers, fresh blueberries, citrus vinaigrette (spring/summer)

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

Parmesan Crusted Chicken Breast

roasted red potatoes, seasonal vegetable, herb pan sauce

Grilled Petit Filet Mignon & Scallops

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

Handmade Winter Squash & Three Cheese Ravioli

sautéed baby kale & mushrooms, toasted hazelnuts,
shaved asiago, maple-sage cream sauce

Dessert

Crème Brûlée Flourless Chocolate Terrine

chocolate sauce

Carrot Cake

candied walnuts, cream cheese frosting

All dinners include:

**2 glasses of house cabernet, merlot, 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