

Plated Dinner Menu F

\$125.00 per person 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, port wine demi-glace & citrus beurre blanc

Wood Grilled New Zealand Lamb Rack
roasted garlic mashed potatoes, seasonal vegetable, balsamic demi-glace

Parmesan Crusted Chicken Breast
roasted yukon gold potatoes, seasonal vegetable, herb pan sauce

Vegetarian Option Always Available Upon Request

Dessert

Crème Brulée Flourless 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

