

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

Local Garden Greens Salad

julienne green apples, red chile pumpkin seeds, barrel aged sherry vinaigrette (fall / winter)
heirloom tomatoes, cucumbers, feta, watermelon basil vinaigrette (spring / summer)

Classic Caesar Salad

romaine hearts, house-made croutons, grated grana padano,
anchovy-caesar dressing

Entrées

Seared Rare Hawaiian Ahi Tuna

jasmine rice pilaf, seasonal vegetable, citrus beurre blanc

Parmesan Crusted Organic Chicken Breast

roasted red potatoes, seasonal vegetable, dijon-herb pan sauce

Grilled Petit Filet Mignon & Scallops

roasted garlic mashed potatoes, seasonal vegetable,
caramelized leek demi-glace & lemon-thyme beurre blanc

Handmade Autumn Squash & Four Cheese Ravioli

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

Dessert

Crème Brûlée Flourless Chocolate Terrine

chocolate sauce

Carrot Cake

candied walnuts, cream cheese frosting, caramel drizzle

All dinners include:

*2 glasses of **house** cabernet, merlot, sauvignon blanc or chardonnay*

or 2 local craft beers
plus bread service, soda, iced tea, & regular or decaf coffee