

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

Pear & Dried Tart Cherry Salad

baby autumn greens, black pepper-white balsamic vinaigrette

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

Grilled Petit Filet Mignon & Scallops

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

Braised New Zealand Lamb Shank

roasted garlic mashed potatoes, seasonal vegetable, balsamic demi-glace

Parmesan Crusted Organic Chicken Breast

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

Vegetarian Option Always Available Upon Request

Dessert

Crème Brûlée Flourless Chocolate Terrine

chocolate sauce

Carrot Cake

candied walnuts, cream cheese frosting, caramel drizzle

All dinners include:

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

plus bread service, soda, iced tea, & regular or decaf coffee