

# DINNER MENUS



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## Plated Three

\$65 per person

### salads

specialty seasonal salad

classic caesar salad

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

### entrées

parmesan crusted natural chicken breast

roasted garlic mashed potatoes, sautéed fresh vegetable, dijon-herb jus

grilled Atlantic salmon

sautéed fresh vegetables, jasmine rice, citrus beurre blanc

grilled beef filet mignon

roasted potatoes, sautéed fresh vegetables, port demi-glace

(vegetarian option available upon request)

### dessert

flourless chocolate cake

chocolate ganache

berry swirl cheesecake

spiced honey syrup

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### dinner additions

artisanal bread & house made herb dipping oil \$2/per person

(menu pricing does not include tax or service charges)