



\$96.00 set menu

(Parties Only - Tax, Tip & Beverages Excluded)

FIRST COURSE

Crab Cake, Balsamic Reduction Champagne Sauce



Seared Foie Gras with Figs, Sangria Reduction Sauce

MAIN COURSE

Chateau Briand With Potato Gratin, Bearnaise, Bordelaise Sauce and Garden Vegetables



Filet of Seabass Pecan crusted, on a bed of Butternut Squash, Potato Gnocchi
and Leek Chardonnay Sauce

DESSERT

Thin Apple Tart with Almond Cream



Warm Chocolate Lava Cake with Vanilla Custard Sauce

