



## **\$88.00 Menu**

**(Parties Only - Tax, Tip & Beverages Excluded)**

### **APPETIZER**

Bibb lettuce Salad

Candied Walnuts, Blue Cheese, Granny Smith Apples Served with Mustard Vinaigrette



Wild Mushroom Brie Soup



Duck Terrine with Pistachio, Foie Gras and Truffle

### **MAIN COURSE**

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



Rack of Lamb, with Ratatouille Fingerling Potatoes  
with a Port Wine Reduction and Mission Figs



Duck Confit with Pommes Frites, Green Beans & Bordelaise Sauce

### **DESSERT**

Chocolate Lava Cake & Bourbon Vanilla Sauce



Thin Apple Tarte with Almond Cream, Calvados & Ice Cream



Creme Brulee with Vanilla Bourbon with Fresh Raspberries

