



## **\$98.00 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

