



\$56.95 Menu

(Parties Only - Tax, Tip & Beverages Excluded)

FIRST COURSE

Wild Mushroom Soup

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Duck Terrine with Pistachios, Truffles & Shallot Jam

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

MAIN COURSE

Chicken Marsala with Linguini

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Filet Mignon with Wild Mushrooms & Bordelaise Sauce Served with Asparagus & Potato Gratin

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Parmesan Crusted Flounder with Butternut Squash, Broccolini & Beet Citrus Chardonnay Sauce

DESSERT

Crepes with Mixed Berries and a Chocolate Sauce

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Profiteroles Au Chocolate

