



## **\$64.00 Menu**

### **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**

Veal Scaloppini with Lemon Butter Caper Sauce

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Lamb Chop with Ratatouille, Pommes Frites and Port Wine Reduction

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

### **DESSERT**

Creme Brulee with Vanilla Bourbon

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Profiteroles Au Chocolate

