



\$70.00 Menu

(Parties Only - Tax, Tip & Beverages Excluded)

FIRST COURSE

Wild Mushroom Brie Soup

SECOND COURSE

Bibb lettuce Salad

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

THIRD COURSE

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

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

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Duck Confit with Pommes Frites & Green Beans

DESSERT

Chocolate Lava Cake & Bourbon Vanilla Sauce

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Thin Apple Tarte with Almond Cream, Calvados & Ice Cream

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Creme Brulee with Vanilla Bourbon

