



\$75.00 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

MAIN COURSE

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



Crusted Lamb Chop, 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

