



**\$94.00 set menu**  
**(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

