



\$78

## Hors d'oeuvres

Cheese and Fresh Vegetables, Asian filet skewers, crab & spinach au gratin crostini

### First course

Chef's Soup Special

Lobster Bisque  
Snipped Chives

Wild Mushroom Soup  
Truffle croutons, fine herbs

### Second Course

Baby Kale-Spinach Blend

Poached pears, shredded cabbage, celery, goat cheese, toasted pecans, creamy cherry vinaigrette

Traditional Caesar

Crisp romaine, cracked black pepper croutons,  
Locatelli cheese

Classic Iceberg Wedge

Applewood smoked bacon, tomatoes, hardboiled egg,  
and buttermilk bleu cheese dressing

## Entrees

Mustard-Herb Crusted Rack of Lamb

Sour cream-smashed Yukon gold potatoes, garlic buttered haricot verts, Chianti demi-glace

8oz Center Cut Filet Mignon

Sour cream-smashed Yukon gold potatoes, garlic buttered haricot verts, sauce Béarnaise

Jumbo Lump Crabcakes

Wild rice blend pilaf, garlic buttered asparagus, smoked paprika cream sauce,

Sesame seared Rare Yellowfin Tuna

Wasabi scented brown jasmine rice, ponzu poached broccolini,  
pickled ginger beurre blanc

## Dessert

Bourbon Vaniilla Bean Crème Brulee

Cherries jubilee spiked with amaretto, whipped cream, mint

Espresso Dark Chocolate Mousse

Callebaut dark chocolate, pumpkin whipped cream, fresh mint

Coffee/Tea