

Begin

(Choice of)

French Onion Soup

with three cheese gratinee

Lobster Bisque

aged sherry, lobster medallion, touch of cognac

Caesar Salad

with white anchovy fillets

Iceberg Wedge

tomato concasse, applewood smoked bacon, crumbled maytag bleu cheese

Jumbo Shrimp

cocktail sauce and fresh lemon

Escargot Bourguignon

garlic, shallots, fresh herbs, burgundy butter with a pastry crown

Carpaccio of Bison Tenderloin

dijon crème, extra virgin olive oil, Italian crostini

Entrees

(Choice of)

New York Strip Loin

14oz. Certified Angus Beef strip loin, the most flavorful cut served with red wine demi glace, roasted garlic mashed, blistered asparagus

New Zealand Rack of Lamb

pistachio encrusted, served with pomegranate balsamic demi-glace roasted garlic mashed

Gorgonzola and Pine Nut Crusted Sea Bass

jumbo lump crab, grilled spinach, lavender cream, basil infusion, roasted garlic mashed

Asian Smoked Muscovy Duck Breast

pan seared medium rare, raspberry-balsamic glaze, ginger spiced rice noodles

Vegetarian Terrine

tower of marinated grilled vegetables, fresh buffalo mozzarella served with a roma tomato concasse

Dessert

(Choose from prix fixe one)