



**PLEASE MAKE TWO SELECTIONS FROM EACH OF
THE FOLLOWING COURSES:
THE TWO CHOSEN DISHES WILL APPEAR ON YOUR
CUSTOMIZED MENU:**

COURSE 1:

- **ENDIVE SALAD: POMEGRANATE KERNELS, GOAT CHEESE, CREAMY BALSAMIC VINAIGRETTE**
- **ROMAINE HEARTS: RED ONIONS, GARLIC CROUTON, PARMESAN REGGIANO**
- **SUNCHOKE SOUP: GARLIC CHIPS, TRUFFLE ESSENCE**
- **WINTER SQUASH SOUP: NUTMEG, HOUSE-MADE SAGE RAVIOLIS**
- **CRAB CAKES: PLUM TOMATOES, AVOCADO-TABASCO AIOLI**

COURSE 2:

- **PAN SEARED FILET MIGNON: WHIPPED POTATOES, ROASTED ROOT VEGETABLES, PINOT NOIR REDUCTION**
- **MAPLE GLAZED PORK TENDERLOIN: VANILLA BEAN SWEET POTATO PUREE, BOURBON BEURRE BLANC**
- **RACK OF LAMB: POMMES DAUPHINE, WORCESTERSHIRE SAUCE**
***SUPPLEMENT \$5**
- **ROASTED FREE RANGE CHICKEN: WILD MUSHROOM RISOTTO, CARAMELIZED ONION JUS**
- **VENISON RACK: CHESTNUT PUREE, BRAISED RED CABBAGE, NATURAL JUS**
***SUPPLEMENT \$10**
- **ROASTED DUCK BREAST: BROWN BUTTER POTATOES, ORANGE BRAISED ENDIVE, POMEGRANATE DEMI-GLAZE**
- **AHI-TUNA: PARSNIP PUREE, BORDELAISE SAUCE**
- **SWORDFISH: POTATO CAKE, BEURRE BLANC**
- **SURF AND TURF: PAN ROASTED FILET MIGNON, MAINE LOBSTER, WHIPPED POTATOES, SAUTÉED SPINACH**
***SUPPLEMENT \$15**

VEGETARIAN OPTIONS AVAILABLE

***\$59 PER PERSON**

SOFT DRINKS, ICED TEA, HOT TEA, AND COFFEE INCLUDED.



COURSE 3:

- PUMPKIN CRÈME BRULEE: WHIPPED CREAM, SPICE COOKIES
- BREAD PUDDING: KNOB CHEEK BUTTER PECAN GELATO, CRÈME ANGLAISE
- APPLE TART-A-TAN NAPOLEON: CARAMELIZED APPLES, VANILLA BEAN GELATO
- CHOCOLATE MOLTEN CAKE: SALTY CARAMEL, HAZELNUT PRALINE, HAZELNUT GELATO

***\$59 PER PERSON**

SOFT DRINKS, ICED TEA, HOT TEA, AND COFFEE INCLUDED.

**THESE FINGER FOODS WOULD BE A PERFECT
COMPLEMENT TO YOUR OPEN BAR:**

- STEAK TARTARE \$4 EA
- ROASTED BEET CROSTINI \$3 EA
- WILD MUSHROOM RAGOUT \$3.50 EA
- CRAB CAKES \$4 EA
- SPRING ROLLS \$4 EA
- CHICKEN SATAY \$3.50 EA
- *CHICKEN SKEWERS WITH SPICY PEANUT SAUCE