



Special Dinner Menu*

\$79 (per person)

(plus service charge and sales tax)

***Groups of 20 or less may order night of event.**

Pre-selected options for larger groups

Variety of House Rolls and Butter Provided

Appetizer

Charcuterie Board

*Chorizo, prosciutto, salami, gherkins, dried figs,
pickled peppers, mustard, crostini*

First Course

(Choice of 1 per person)

French Onion Soup

*Traditional French onion soup with
provolone topped crostini*

Mesclun Salad

*Organic baby greens, Laura Chenel
goat cheese, cucumber, tomato and
balsamic vinaigrette*

Caesar Salad (Salade César)

*Crisp romaine, house-made croutons,
house César dressing*

Second Course

(Choice of 1 per person)

Beef Short Ribs

*Rum braised beef short ribs with
forest mushroom risotto, broccolini,
pan jus, balsamic*

Petit Château

*9 oz. bistro filet, roasted garlic
mashed potatoes, seasonal
vegetables and demi-glace*

Gnocchi

*House potato gnocchi, forest
mushrooms, cream, truffle essence,
parmesan, balsamic*

Salmon Fillet

*Pan-roasted salmon, pappardelle
pasta, caramelized cauliflower
and fennel, pistachio pesto*

Dessert

(Choice of 1 per person)

Crème Brûlée

*traditional French vanilla
bean custard*

Gâteau au chocolat

*flourless chocolate decadence cake
served over raspberry coulis*

Non-Alcoholic Beverage Service Included