



## **Special Dinner Menu\***

**\$79 (per person)**

*(plus service charge and sales tax)*

### ***Appetizer***

#### ***Charcuterie Board***

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

### ***First Course***

*(Choice of one)*

#### ***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 one)*

#### ***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 one)*

#### ***Crème Brûlée***

*traditional French vanilla bean custard*

#### ***Gâteau au chocolat***

*flourless chocolate decadence cake served over raspberry coulis*

***Bread Service Included***

***Non-Alcoholic Beverage Service Included***