



## **Special Dinner Menu**

**\$79 (per person)**

*(plus service charge and sales tax)*

### ***Appetizer***

#### ***Stuffed Mushrooms***

*Sausage, onion and fennel  
stuffed mushrooms*

#### ***Wonton Shrimp***

*Sweet and spicy wonton  
wrapped shrimp*

### ***First Course***

*(Choice of one)*

#### ***Soup of the Day***

#### ***Mesclun Salad***

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

### ***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*

#### ***Eggplant Parmesan***

*Panko crusted eggplant, house  
marinara, parmesan and mozzarella  
cheese, seasonal vegetables*

#### ***Salmon Fillet***

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

### ***Dessert***

***Crème Brulee***

### ***Bread Service***

### ***Non-Alcoholic Beverage Service***