



\$75 Plated 4-Course Dinner

(plus service charge and sales tax)

Amuse Bouche

Smoked Salmon Crostini
caper and dill aioli, pickled onion

Warm Brie Crostini
Apple Hill apples, crispy shallots

Starters

House Wheat Bread and Baguettes with Butter Provided

Select 1 salad per person

Roasted Butternut & Goat Cheese Salad
*roasted butternut squash, crumbled goat cheese,
baby kale, toasted almonds, and Apple Hill
apples, with Champagne vinaigrette*

Baby Spinach Salad
*dried cranberries, candied pecans,
bleu cheese, balsamic dressing*

Entrées*

Select 1 Entrée per person

Grilled Petite Tenderloin & Prawn
*roasted garlic mashed potatoes, roasted Delicata
squash, mushroom demi-glace*

Pan-Seared Salmon Filet
*saffron rice, roasted Delicata squash,
blue crab Béarnaise*

Roasted Chicken Breast
*roasted garlic mashed potatoes, roasted
Delicata squash*

Lobster Ravioli
*roasted fennel, baby spinach, brown butter sage
cream, toasted pine nuts*

Roasted Rack of Lamb

roasted garlic mashed potatoes, roasted Delicata squash, honey lime sauce

Dessert

select 1 per person

Apple Cinnamon Tart

Chocolate Decadence

Crème Brûlée

**Vegetarian entrée substitution available upon request
All prices and menu items subject to change*