



DINNER

FIRST COURSE

FIELD OF BABY MIXED GREENS

goat cheese, dried cherries, heirloom teardrop tomatoes, marcona almonds,
champagne vinaigrette

or

LOBSTER BISQUE

chives, crème fraîche, crostini

SECOND COURSE

12 OZ NEW YORK STEAK

caramelized onions, truffle mashed potato, seasonal vegetables,
port wine reduction sauce

or

BLACKENED SWORDFISH

cilantro pesto risotto, pineapple salsa, seasonal vegetables

THIRD COURSE

BERRY PANNA COTTA

short bread, berry compote

or

CHOCOLATE MARQUISE

dark chocolate mousse

Vegetarian selections available upon request

\$50 per person++



LUNCH

CHOICE OF SALAD OR DESSERT

CAESAR SALAD

crisp romaine lettuce, creamy Caesar dressing, parmesan frico, croutons

or

STRAWBERRY CHEESECAKE

fresh strawberries, chantilly cream

MAIN COURSE

THE QUEEN'S ULTIMATE PRIME RIB DIP

shaved prime rib, sauteed onions, melted swiss, fried shallots, au jus

or

RIGATONI AND RAPINI

hot and sweet sausage, garlic, EVOO

Vegetarian selections available upon request

\$20 per person++



DINNER

FIRST COURSE

LOBSTER BISQUE

crème fraîche

or

PETITE GREENS

watercress, arugula, parsley, mint, pickled onions, shaved parmesan
tarragon vinaigrette

SECOND COURSE

CRISPY SKIN SALMON

sundried tomatos, sunchoke, olives, capers and lemon beurre blanc

or

GRILLED NEW YORK STEAK

cippolini onions, yukon mash, peppercorn brandy sauce

THIRD COURSE

CHOCOLATE CRÈME BRÛLÉE

chocolate cookie dough, chocolate mousse

or

RED BERRY MASCARPONE

vanilla cake, raspberry mousse

Vegetarian selections available upon request

\$65 per person++