



## **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++