



DINNER

FIRST COURSE

LOBSTER BISQUE

crème fraîche

or

PETITE GREENS

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

SECOND COURSE

BACON WRAPPED SCALLOPS

roasted fingerling potato, cauliflower puree, chives & lemon beurre blanc

or

GRILLED NEW YORK STEAK

cippolini onion, yukon mash, peppercorn brandy sauce

THIRD COURSE

BANANA CRÈME BRÛLÉE

chantilly cream, berry coulis

or

CHOCOLATE CRUNCH

caramel sauce, almonds & hazelnuts

Vegetarian selections available upon request

\$65 per person++

