

PLATED DINNER MENU



STARTERS

Local Farm Garden Salad
Baby Vegetables, Champagne Vinaigrette

Classic Lobster Bisque

ENTRÉE

Choice of

Roasted Jidori Chicken
House Made Pappardelle, Baby Artichokes

Prime Beef Filet
Mushroom Sauce, Asparagus, Buttered Mash

Local Farm Vegetable Stir Fry
Green Garlic, Rosemary Tofu, Garnet Sweet Potatoes

DESSERT

Choice of

Meyer Lemon Cheesecake
Graham Cracker Sablé, Meyer Lemon Curd, Blueberries

Chocolate Mousse
Dark And White Chocolate Mousse, Praline Crunch