



\$34 Menu for Parties Only

FIRST COURSE

Escargot Sauteed in a Garlic Cream Sauce

Soup of the Day

Caesar Salad with Reggiano Parmesan & Brioche Toast

MAIN COURSE

Chicken Breast, Melted Brie & Wild Mushroom Sauce

Potato Crusted Salmon with Goat Cheese Gnocchi & Basil Sauce

Linguini/Alfredo with Asparagus, Parmesan Reggiano

DESSERT

Crème Brûlée of the Day

Profiteroles with Gianduja Chocolate Sauce & Fresh Strawberries