



## \$38.95 Menu for Parties Only

### FIRST COURSE

Escargot Sautéed in a Garlic Cream Sauce

Soup of the Day

Caesar Salad with Reggiano Parmesan & Brioche Toast

### MAIN COURSE

Prime Hanger Steak, Shallots, & Red Wine Reduction

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