



\$52.00 Menu

(Parties Only - Tax, Tip & Beverages Excluded)

FIRST COURSE

Duck Terrine with Pistachios, Truffles & Shallot Jam

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Bibb Lettuce with Candied Walnuts, Blue Cheese, Granny Smith Apples Served
with Mustard Vinaigrette

MAIN COURSE

Filet Mignon with Wild Mushrooms & Bordelaise Sauce Served with Asparagus &
Potato Gratin

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Parmesan Crusted Flounder with Butternut Squash, Broccolini & Beet Citrus
Chardonnay Sauce

DESSERT

Napoléon with Mixed Berries

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Profiteroles Au Chocolat

