



\$62 Menu for Parties Only

FIRST COURSE

Cold Vichyssoise Soup with Chives and Cream Fraiche

SECOND COURSE

Jumbo Lump Crab Cake Garnished with Citrus Salad

THIRD COURSE

Halibut baked in a thin Crepe with Julienne of Vegetables and Asparagus with a Champagne Sauce

Filet Mignon with Wild Mushrooms, Foie Gras Au Jus, Potato Gratin, and Asparagus

FOURTH COURSE

Chocolate Lava Cake with Bourbon Vanilla Sauce