



## **\$70.00 Menu**

**(Parties Only - Tax, Tip & Beverages Excluded)**

### **FIRST COURSE**

Wild Mushroom Brie Soup

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Belgian Endive & Spinach Salad with Beets, Goat Cheese, Orange Segments,  
Candied Walnuts & Mustard Vinaigrette

### **MAIN COURSE**

Rack of Lamb Crusted Served with Fingerling Potatoes, Port Wine Reduction &  
Mission Figs

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Pecan Encrusted Filet of Sea Bass with Butternut Squash & Chardonnay Leek  
Cream Sauce Served with Potato Gnocchi

### **DESSERT**

Warm Chocolaté Lava Cake

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Crème Brûlée

