

Four Course Premium Dinner Menu

85.00

1st

The following may be served family style if you choose

Jumbo Lump Crab Cake

Lobster Cream, Braised Fennel, Tomato Confit

Apple Smoked Bacon Wrapped Texas Quail

Savory Bread Pudding and Vanilla Infused Cherries

Steak Tartare

Raw Prime Tenderloin, Dijon Mustard, Capers, Lemon Juice & Shallots

Seared Hudson Valley Foie Gras

Onion Jam & Chocolate Port Wine Sauce

Jumbo Shrimp Cocktail

Classic Cocktail Sauce

Goat Cheese Gnocchi

Wild Mushroom & Basil Veal Jus

2nd

Please select one of the following

Warm Spinach Salad

Roasted Butternut Squash, Bacon, Black Currants, Crispy Onions, & Mustard Grain Vinaigrette

Grilled Pear Salad

Field Greens, Crispy Onions, Bleu Cheese, Honey-White Balsamic

Carpaccio of Beets Salads

Goat Cheese Croquettes, Arugula, Sherry Vinaigrette

Baby Iceberg Wedge

Oven Dried Tomato, Pancetta & Crouton with Bleu Cheese

Lobster Bisque

Brie & Mushroom Soup

Continued On Next Page

3rd

Please select one of the following

Roasted Chilean Sea Bass

Potato-Chive Raviolis, Roasted Baby Artichokes & Black Truffle Jus

Lobster Tail 16 oz

White Truffle Risotto & Asparagus

Grilled Prime Filet "Mignon" 12oz.

White Cheddar Whipped Potatoes with Brandy Foie Gras Sauce

Seared Maine Diver Scallops

Roasted Jumbo Asparagus, Oven Cured Tomatoes & Peppered Goat Cheese

Mint Crusted Rack of Lamb 16 oz.

White Cheddar and Dino Kale Grits with Port Wine Balsamic Figs

Prime Grilled Ribeye 24 oz.

Lyonnaise Potatoes, Bacon and Chimichurri Sauce

Grilled Prime New York Strip 18 oz.

Roasted Fingerling Potatoes and Garlic Anchovy Butter

Kurobuta Pork Chop 16 oz.

Brusel Sprout Leaves, Bacon, Roasted Potatoes, with Sour Cherry Jus

4th

Please select one of the following

White Chocolate & Grand Marnier Bread Pudding Tarte Tatin

Butter Pecan Ice Cream

White Chocolate & Cinnamon Crème Brulée

(A Must with Cappuccino!)

Molten Chocolate Cake

Strawberry Ice Cream Granny

Tarte Tatin

Smith Apples & Vanilla Ice Cream

Banana, Chocolate & Hazelnut Crepes

Sides

(Additional 5.00 per person)

Macaroni & Cheese * Pomme Frites * Sautéed Mushrooms
Smoked Jalapeno Au Gratin Potatoes * French Green Beans
Creamed Spinach & Roasted Garlic
Creamed Corn & Bacon * Forest Mushroom & Truffle Risotto
Sautéed Brocolini * Grilled Asparagus