

Western Menu

APPETIZER

Ricotta Pie

Creamy ricotta polenta cake with mushroom ragout and fire roasted tomato sauce

Bruschetta

Toasted bread topped with diced tomatoes, garlic, basil, and olive oil

STARTERS

Filet Mignon

Grilled filet with caramelized shallots served with mashed potatoes, carrots, and green beans.

Spaghetti Marinara

Al dente spaghetti with a rich tomato and garlic sauce, garnished with fresh basil

MAIN COURSE

Salmon Party

Grilled salmon with lemon basil sauce, served with roasted potatoes, Grilled vegetable risotto

Assorted grilled vegetables.

Roast Lamb Loin

Tender lamb with rosemary jus, roasted root vegetables, and a garlic-infused potato puree

DESSERT

Celebration Cake

Celebration cake, layers of vanilla sponge and strawberry mousse

Cheese & Fruits

A selection of fine cheeses with fresh seasonal fruits and artisan crackers.

Coffee and tea

French macarons

After-dinner liqueurs

