



## **Appetizers**

**Roasted Beet Bisque**  
*Lump Crab, Mascarpone*

**Champagne Poached Oysters**  
*Herbed Cream Sauce*

**Spinach Salad**  
*Fried Goat Cheese, Macerated Berries, Candied Walnuts, Lime Vinaigrette*

## **Entrées**

**Surf and Turf**  
*Petit Filet, Grilled Shrimp, Truffled Whipped Potato, Tarragon Béarnaise*

**Pan Seared Cornish Hen**  
*Parmesan Risotto, Porcini Cream Sauce*

**Squid Ink Pappardelle**  
*House Made Pasta, Fire Roasted Tomatoes, Broccolini, Champagne Garlic Sauce*

## **Desserts**

**White Chocolate Raspberry Crème brûlée**  
*Cardamom Shortbread*

**Long Stem Strawberries**  
*Chocolate and Caramel Ganache*

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**\$65/person\***

Wine pairings available for an additional cost.

Menu available 2/12/18 – 2/17/18

*\*Tax and gratuity not included.*