## CHANDLERS

## PRIVATE DINING - BRONZE MENU

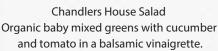
35. per person

First Course (select one)

Classic Caesar Salad

Crisp hearts of romaine dressed with extra virgin olive oil, anchovy, garlic, mustard and white balsamic vinegar garnished with

herb croutons and grated Parmesan cheese.



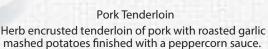
**Beef Vegetable Soup** Braised prime beef simmered in a rich beef stock with fresh vegetables.



Second Course (select three)

**Top Sirloin** A USDA prime top sirloin known for its full flavor and firm texture; served with potatoes au gratin and fresh asparagus hollandaise.

**Trout Amandine** Sauteed ruby red trout with toasted almonds and fresh dill with garlic mashed potatoes and fresh asparagus.



Veal Picatta Scallopini cuts of fresh veal in a lemon, butter and caper sauce; served with wild mushroom risotto.



Fromage Blanc Cheese Cake Baked cream cheese and fromage blanc cheese cake with vanilla, orange zest, graham cracker crust and wild blueberry sauce.

**Chocolate Grand Marnier Mousse** Bittersweet chocolate blended with the finest ingredients tempts your palate with a light hint of Grand Marnier.





