

SILVER MENU 80

FIRST COURSE

caesar salad

romaine, anchovy caesar dressing, parmesan cheese, crouton

mixed green salad

balsamic vinaigrette, heirloom cherry tomato, cucumber

lobster bisque

sherry, crème fraîche

SECOND COURSE

6oz Prime filet mignon

fresh asparagus, hollandaise, au gratin potatoes

alaskan halibut

pan seared, potato purée, sautéed spinach, asparagus,
fava beans, dill beurre blanc

pasta primavera

handmade tagliatelle, chef's seasonal vegetables,
parmesan, garlic, fine herbes

DESSERT

the chocolate bomb

bittersweet chocolate mousse, white chocolate sponge cake, grand marnier,
dark chocolate ganache, hazelnuts

fromage blanc cheesecake

goat cheese, vanilla, graham cracker crust, wild honey

Please inform your server of any allergies and or dietary restrictions.

While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens can occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens.