

# Menu Menu

Complimentary Glass of Sparkling Wine Included

# **FIRST COURSE**

Choice of One

**Boursin Stuffed Artichoke Hearts** 

Lemon Aioli

Green Lip Mussels

Tomato - Basil Sauce

# **SECOND COURSE**

Choice of One

Strawberry & Arugula Salad

Pickled Red Onions, Candied Walnuts, Feta, Honey, Lemon & Thyme Vinaigrette

Asparagus, Spinach & Leek Soup

Ricotta, Crostini

## **MAIN COURSE**

Choice of One

Pistachio Crusted King Salmon

Seasonal Vegetable, Roasted Garlic Mashed Potatoes \$68

Lobster Ravioli

Charred Tomato Sauce, Fried Basil, Garlic Parmesan Crostini \$58

Herb Crusted Rack of Lamb

Carrot Puree, Seasonal Vegetable, Lamb Jus \$70

Pancetta Wrapped Mary's Chicken Breast

Sherry Cream Sauce, Seasonal Vegetables, Mashed Potatoes \$58

## DESSERT

Choice of One

Strawberry Panna Cotta

Decadent Chocolate Cake

Espresso, Chocolate Sauce, Whipped Cream, Fresh Berries

