

## **STARTER**

### **HOUSE MADE BUTTERNUT SQUASH RAVIOLI**

*chicken confit, brown butter sage sauce, Parmigiano-Reggiano*

### **LUMP CRABMEAT "SANDWICH"**

*two lump crab cakes, warm bacon, arugula and fennel salad, cognac mustard sauce*

## **SALAD**

### **SOUTHWEST CAESAR SALAD**

*Parmigiano-Reggiano, crisp fried tortilla, garlic chips*

### **GREENS SALAD**

*mixed greens, apples, cranberries, pistachios and honey balsamic vinaigrette*

### **POACHED PEAR SALAD**

*mixed greens, bleu cheese soufflé, candied walnuts, shallot vinaigrette*

## **ENTREE**

### **GRILLED BEEF TENDERLOIN**

*Maytag Blue macaroni and cheese, port wine sauce and portabella fries*

### **PORTABELLA MUSHROOM**

*spinach and artichoke stuffed portabella mushroom, grilled sweet potatoes, sauce and vegetable almandine*

### **RED WINE BRAISED SHORT RIB**

*parsnip potato puree, roasted vegetables*

### **PROSCUITTO AND WHITE CHEDDAR STUFFED CHICKEN BREAST**

*grilled sweet potatoes, caramelized chicken jus, roasted vegetables*

### **LEMON LARDED HALIBUT**

*creamy orzo, champagne caviar sauce*

### **SALMON WELLINGTON**

*creamy spinach and glaze of vegetables*

## **DESSERT**

### **DECONSTRUCTED TIRAMISU**

*Chocolate Charlotte, mascarpone and marsala Napoleon, shot of Kaldi's spiked espresso*

### **LEMON TART**

*currant coulis and raspberry sorbet*