



| THREE COURSE PLATED DINNER |

FIRST COURSE (select one)

SALAD

- Tomato, Mozzarella, Fresh Basil, Balsamic
- Romaine, Parmesan, Crouton, Caesar, Anchovy (optional)
- Iceberg Wedge, Tomato, Crumbled Bleu Cheese, Bacon; Creamy Bleu Cheese Dressing
- Butter Lettuce, Cucumber, Tomato, Carrot, Onion; Balsamic Vinaigrette or House Dressing
- Spinach, Sliced Strawberries, Crouton, Goat Cheese Crumbles; Poppy Seed Dressing
- Mixed Greens, Cucumber, Tomato, Pine Nuts, Spiced Figs, Pomegranate; White Balsamic
- Endive Salad, Poached Pears, Toasted Walnuts, Bleu Cheese; Champagne Vinaigrette
- Mixed Greens, Sliced Apple, White Cheddar, Walnuts, Dried Cranberries; Maple-Dijon
- Watercress, Avocado, Sliced Grapefruit, Hazelnuts, Prosciutto; Sherry Vinaigrette
- Spinach, Red Onion, Crispy Tasso, Candied Pecans, Dill Green Beans; Bacon Dressing

SOUP

- Matzo Ball Soup
- Roasted Tomato Bisque
- Split Pea
- French Onion
- Homemade Chicken Noodle
- Roasted Red Pepper Bisque
- Clam Chowder +2
- Lobster Bisque +2

STARTER

- Pear and Gorgonzola Oversized Ravioli, Cream Sauce
- Diver Scallop, Celeriac Puree, Green Apple Slaw
- Lump Crab Cake, Mixed Greens, White Balsamic
- Twin Lamb Lollichops, Farro Salad, Cucumber-Mint Raita +4
- Classic Shrimp Cocktail, Cocktail Sauce, Lemon +4
- Seared Foie Gras, Polenta, Fig Port Reduction +8



SECOND COURSE

PRE-DETERMINED CHOICE OF ENTREE (select up to three)

+12 to combine any two entrées as a duet

POULTRY

- Lemon Pepper Chicken, Brown Butter Garlic Sauce 76
- Herb Roasted Chicken, Wild Mushroom Cognac Cream Sauce 76
- Citrus Grilled Chicken, Lemon Vin Blanc 76
- Chicken Piccata, Lemon-Caper Beurre Blanc 76
- Oven Roasted Sliced Turkey Breast, Turkey Jus 76
- Duck Confit, Sour Cherry Port Reduction 84

FISH | SEAFOOD

- Grilled Salmon, Dill Cream Sauce 78
- Thai Glazed Salmon, Mango Salsa 78
- Grilled Florida Snapper, Citrus Vin Blanc 78
- Shrimp Scampi, Scampi Butter 84
- Pan Seared Diver Scallops, Meyer Lemon Beurre Blanc 86
- Jumbo Lump Crab Cakes, Remoulade or Mustard Cream Sauce 86
- Lemon Poached Chilean Seabass, Champagne Beurre Blanc 92
- Crab Stuffed Dover Sole, Meunière Sauce 94
- Twin Lobster Tails, Drawn Butter 96

BEEF | LAMB | PORK

- Braciola, Marinara 76
- Sliced Brisket, Onion Jus 78
- Skirt Steak, Chimichurri 78
- Seared Bone-In Pork Chop, Apple Cider Demi 80
- Braised Beef Short Rib, Red Wine Demi 82
- New York Strip, Luger Steak Sauce 84
- Sliced Tenderloin, Bleu Cheese Cream Sauce 86
- Filet Mignon, Burgundy Demi-Glace 92
- Filet Oscar, Jumbo Lump Crab, Asparagus, Béarnaise 96
- Lamb Chops, Cucumber-Mint Raita 104
- Seared Veal Chop, Sage Brown Butter Sauce 104

VEGETARIAN

- Pasta, Choice of Noodles, Choice of Sauce 68 (Add: Chicken +5 | Add: Shrimp +8)
- Butternut Squash Ravioli, Brown Butter Sauce 68
- Eggplant Rollatini, Marinara 68
- Grilled Vegan Stack 68
- Vegetable Stir Fry 68
- Eggplant Napoleon, Pesto 68
- Roasted Vegetable Phyllo Purse, Roasted Red Pepper Coulis 68
- Couscous Stuffed Pepper (Bell Pepper or Poblano), Cilantro Cream Sauce 68
- Pear and Gorgonzola Stuffed Pasta, Cream Sauce 72



STARCH (select one)

- Brown Rice
- Jasmine Wild Rice
- Smoked Cheddar Grits
- Wild Mushroom Polenta
- Whipped Potatoes (Butter, Horseradish or Garlic)
- Peruvian Purple Potatoes
- Latkes, Sour Cream and Apple Sauce
- Potato Gratin
- Herb Roasted Red Skin Potatoes
- Yukon Potato Cake
- Roasted Fingerling Potatoes
- Baked Potato (Butter, Sour Cream, Chives)
- French Fries (Steak, Shoestring, Sweet Potato, Parmesan Truffle)

VEGETABLE (select one)

- Asparagus, Grilled or Blistered
- Bacon Roasted Brussel Sprouts
- Candied Carrots
- Roasted Root Vegetables
- Parsnip Puree
- Haricot Vert
- Green Beans Almandine
- Grilled Mushroom and Onion Skewers
- Seasonal Grilled Vegetable Medley
- Celery Root Puree
- Sunburst Squash

THIRD COURSE

DESSERT (select one)

- Baked Cinnamon Apple
- Individual Boston Cream Pie
- Key Lime or Passion Fruit Tart, Toasted Meringue, Raspberry Coulis
- Cherry Custard Tart
- Pumpkin Spice Mousse
- NY Style Cheesecake (Plain, Flavored, or Choice of Topping)
- Strawberry Shortcake Trifle
- Seasonal Warm Fruit Pie Pockets
- Crème Brûlée (Vanilla, Pistachio, Lemon), Berry Garnish
- Molten Chocolate Lava Cake
- Lemon Chiffon Cake
- Seasonal Sorbet
- Pavlova
- Assorted Mini Dessert Shooters *served family style only*
- Dessert Trio (Choice of: Berry, Chocolate, Combination) +2
- Panna Cotta (Berry, Coffee, Chocolate, Hazelnut) +2