



DATE NIGHT

Saturday, July 24th, 2021

TO SHARE

Charcuterie and Cheese Board

cured meats, crackers, pickles, mustard and assorted cheese

SOUP

Lobster Bisque

atlantic lobster in a rich, cream reduction

SALAD

Arugula Salad

organic baby arugula, crisp root vegetable chips, baked parmesan cheese, pomegranate seeds, candied pecans, raspberry ranch dressing

SUSTENANCE

Filet Mignon

bacon wrapped beef tenderloin, scalloped potatoes, garden vegetables, sautéed fresh wild mushrooms, truffle sauce

[OR]

Rainbow Trout

grilled rainbow trout, topped with crab meat. served with spring pea risotto, asparagus and a brown butter almond sauce

[OR]

Stuffed Chicken Supreme

a bacon wrapped chicken breast, stuffed with spinach cream cheese, served with wild rice pilaf, fresh vegetables and a white wine butter thyme sauce

SWEET ENDINGS

Flambé Station

fresh berries, bananas, sliced peaches and vanilla ice cream

Chocolate Fountain

marshmallows, fresh strawberries, melons, rice crispies

\$149/couple

[5] courses PLUS a bottle wine from our reserve list