

HOLIDAY SEASON 4-COURSE DINNER MENU OPTIONS

HERE ARE SOME 4 COURSE DINNER MENU OPTIONS WE PROPOSE BUT IF YOU'D LIKE WE CAN ALTER THE MENU FOR YOUR SPECIAL NIGHT!



CREAMY BUTTERNUT SQUASH SOUP W/TOASTED PUMPKIN SEEDS

CLASSIC CAESAR SALAD W/ DOUBLE SMOKED BACON. PARMIGIANA REGGIANO. CIABATTA CROUTONS

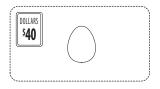
BRAISED BEEF RAVIOLI. TOMATOES + CREAM.

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MARSALA WINE MARZANO.

ARUGULA + CARAMELIZED ONION

NEW YORK STYLE CHEESECAKE W/ DARK CHOCOLATE SAUCE.



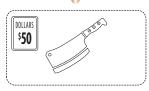
CREAMY BUTTERNUT SQUASH SOUP W/TOASTED PUMPKIN SEEDS

CLASSIC CAESAR SALAD W/ DOUBLE SMOKED BACON. PARMIGIANA REGGIANO. CIABATTA CROUTONS

CHICKEN SUPREME.

ROASTED 1/2 CHICKEN STUFFED W/ BOCCOCINI. SUNDRIED TOMATOES + FRESH SPINACH. MINI YUKON GOLD POTATOES BRAISED IN CHICKEN STOCK + WHITE WINE + BUTTER FRISÉE TOSSED IN TAPENADE VINAIGRETTE

NEW YORK STYLE CHEESECAKEW/ DARK CHOCOLATE SAUCE.



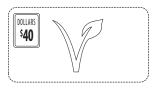
CREAMY BUTTERNUT SQUASH SOUP W/TOASTED PUMPKIN SEEDS

CLASSIC CAESAR SALAD W/ DOUBLE SMOKED BACON. PARMIGIANA REGGIANO. CIABATTA CROUTONS

12oz PRIME RIB.

CHIANTI INFUSED AU JUS. WHIPPED CREAMY POTATOES + PARSNIPS. MAPLE GLAZED CARROTS W/ DRIED CRANBERRIES

NEW YORK STYLE CHEESECAKE W/ DARK CHOCOLATE SAUCE.



CREAMY BUTTERNUT SQUASH SOUP W/TOASTED PUMPKIN SEEDS

CAPRESE SALAD W/ BOCCONCINI. FRESH BASIL. BALSAMIC REDUCTION

EGGPLANT PARMIGIANA.
CRISPY PANKO BREADED EGGPLANT.
HOMEMADE TOMATO SAUCE. BUFFALO
MOZZARELLA. FRESH BASIL. ROASTED
GARLIC CROSTINI

NEW YORK STYLE CHEESECAKE W/ DARK CHOCOLATE SAUCE.

DOLLARS \$40

CREAMY BUTTERNUT SQUASH SOUP W/TOASTED PLIMPKIN SEEDS

CLASSIC CAESAR SALAD W/ DOUBLE SMOKED BACON. PARMIGIANA REGGIANO. CIABATTA CROUTONS

HALIBUT COCONUT CREAM + LEMON GRASS BROTH. STEAMED BABY BOK CHOY. SOY SAUCE. GINGER. VERMICELLI NOODLES

NEW YORK STYLE CHEESECAKE W/ DARK CHOCOLATE SAUCE.