

Voila!

3- COURSE PRIX FIXE DINNER - 36 pp.

APPETIZERS

SEASONAL SOUP

FIELD GREENS SALAD

Caesar Balsamic Dressing

Add Candied Nuts & Roquefort Cheese (\$2 Supplemental)

ROASTED BEET SALAD

Grana-Padano Cheese Croutons

ESCARGOT A LA BOURGUIGNONNE

Garlic Herb Butter

MINI VEGETABLE QUICHES

Green Salad

ENTRÉES

MARYLAND CRAB CAKE

Raspberry Wasabi

* MEDITERRANEAN-STYLE BROILED SALMON

Whipped Potato / Aged Balsamic Butter Sauce

ROASTED CHICKEN BREAST

Rosemary / Fresh Thyme Brie Cheese /

Honey Cumin Glazed Carrots

FIVE-SPICE CARAMELIZED PORK TENDERLOIN

Cranberry & Orange Marmalade Sauce

* SAUTÉED BEEF BROCHETTE

Soy Ginger Essence

PASTA

Fresh Spinach / Herbs & Garlic Olive Oil

DESSERT OF THE DAY

*CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVE OF ANY FOOD ALLERGIES IN YOUR GROUP
PARTIES OF SIX OR MORE, A GRATUITY OF 20% WILL BE ADDED

