



\$30 MENU

First Course

Kindly Select One

HEIRLOOM TOMATO BISQUE

Fried Basil

BUTTERNUT SQUASH RAVIOLI

Sage Brown Butter | Toasted Almonds

GARDEN SALAD

Baby Greens | Cherry Tomatoes | Carrots | Herb Vinaigrette

Second Course

Kindly Select one

ADD \$10 8oz FILET MIGNON OR 16oz RIBEYE

Mashed Potatoes | Grilled Asparagus | Veal Demiglace

PAPPARDELLE

Lamb Ragu | Ricotta | Grana Padano

NY STRIP STEAK

Loaded Mashed Potatoes | Green Beans | Veal Demi Glaze

ROASTED HALF CHICKEN

Goat Cheese Mashed Potatoes | Sautéed Mushrooms | Pan Jus

SEAFOOD STEW

Halibut | Mussels | Shrimp | Peppers | Onion | Fennel | Tomato Sauce

ATLANTIC SALMON

Honey Glazed Roasted Vegetables | Green Goddess Sauce

VEGETABLE RISOTTO

Broccoli | Oven Roasted Tomatoes | Peas | Mushrooms

Third Course

Kindly Select One

ORANGE PANNA COTTA

Strawberry Compote | Shortbread Cookie

CARROT CAKE

Cream Cheese | Ginger Carrot Sauce | Candied Walnuts