



SOLSTICE

Bistro

4 Course Prix Fixe Menu

\$89

Includes Champagne Toast



Amuse Bouche Platter

*Saffron Date Skewers, Artisanal Cheeses, Cucumber Rounds,
Hummus, Smoked Salmon Spread, Olives, Giardiniera, Crostini*

Course 2

Soup

Lobster Bisque with Crab

Course 3

Choice of Entrée

Seared Double Lamb Chops with Bone Marrow Demi

sides of Sicilian Gratin Potatoes and Roasted Ginger Carrots

Smoked Salmon Filet with Orange Glaze

sides of Wild Rice and Ancient Grains Pilaf and Roasted Ginger Carrots

Surf and Turf with 6 Oz Tenderloin Filet and Sea Scallops

sides of Sicilian Gratin Potatoes and Roasted Ginger Carrots

Roasted Chicken Breast

sides of Sicilian Gratin Potatoes with Roasted Ginger Carrots and Gravy

[Vegan Available Upon Request]

(Roasted Red Pepper with Coconut Cream Bisque)

Seared Tofu and Mushrooms on Wild Rice Pilaf and Roasted Ginger Carrots

Kids 10 and under Butter Noodles with Chicken and Parmesan \$14 (not coursed)

Course 4

Dessert

Mini Tart Assortment with Fruit and Kahlua Whipped Cream