

Private Dinners

MENU SUGGESTIONS

SALMON IN PARCHMENT

Appetizer

Crab and Arborio Rice Cakes on mixed greens with a remoulade sauce

Salad

Baby Spinach Salad with goat cheese, dried cranberries, roasted onions, buttermilk dressing and candied walnuts on the side

Entrée

Samon en Papillote (salmon baked in parchment) with a sweet relish, accompanied by wild rice pilaf and roasted seasonal vegetables

Dessert

Crème Brûlée with fresh berries

