



ELEVATED MENU SELECTION

ENTRÉES

Select up to three entrées to include a vegetarian option.

POULTRY

Roasted Chicken Breast Stuffed with Spinach and Goat Cheese, Turnip Gratin, Red Bliss Potatoes, Roasted Shiitake Jus

Roasted Cornish Hen, Caramelized Cipollini Onions, Porcini Mushrooms, Poached Pear, Figs, Roasted Fingerling Potatoes, Chicken Jus

BEEF

Pan Seared Noisette of Beef Tenderloin, Sautéed Seasonal Mushrooms
Yukon Mashed Potatoes, Pinot Noir Reduction*

Tarragon Crusted Medallions of Beef Tenderloin, Grilled Vegetables, Mushroom Ravioli
Port Wine Jus*

Grilled Noisettes of Beef Tenderloin, Blue Cheese Crust, Seasonal Baby Vegetable
Sweet Potato Risotto, Red Wine Jus*

Pan Seared Medallions of Beef Tenderloin, Onion Compote, Celery Root
Leek and Potato au Gratin, Merlot Reduction*

Filet Mignon of Grilled Beef Tenderloin with Crispy Shallots, Tian of Grilled Vegetables
Potato Mousseline, Cabernet Reduction*

Filet Mignon of Grilled Beef Tenderloin, Grilled White and Green Asparagus
Dauphinois Potatoes, Brandy Reduction*

SEAFOOD

Pan Roasted Sea Bass, Fresh Chip Peas, Heirloom Oven Roasted Cherry Tomatoes, Fried Capers, Za'atar Spiced Roasted Olives, Pearl Potatoes, Lemon Confit
Lemon-Herbed Reduction

Seared Sea Bass, Mustard-Ginger Braised Cabbage, Baby Bok Choy, Mushroom Risotto
Lemon Grass, Coconut Sauce

Black and White Sesame Crusted Sea Bass, Asian Inspired Vegetables, Crispy Noodle Cake,
Soy Ginger Sauce

Brochette of Pan Seared Shrimp and Maine Lobster Tail, Sauteed Root Vegetables, Creamy
Polenta, Lemon Emulsion

Pan Seared Sea Bass, Mushroom Reduction, Fava Beans, Wild Mushrooms, English Peas,
Fingerling Potatoes

DUET

Grilled Tenderloin, Thyme Jus and Pan Seared Lump Crab Cake, Avocado Salsa
Celery and Beet Slaw, Seasonal Baby Vegetables, Gratin Potatoes

Grilled Filet Mignon, Herb Jus and Pan Seared Sea Bass
Lemon Emulsion, Fava Beans, Wild Mushrooms, English Peas, Fingerling Potatoes

Petit Grilled Filet Mignon with Crispy Shallots, Herb Jus and Herb Crusted Sea Bass
Orange Beurre Blanc

Grilled White and Green Asparagus, Potato Dauphinois

Roasted Beef Tenderloin, Merlot Jus and Half Maine Lobster, Herbed Butter
Maple Glazed Baby Root Vegetables, Roasted Purple Potatoes

VEGETARIAN

Baby Zucchini Stuffed with Spicy Ratatouille, Marinara Sauce, Grilled White and Green
Asparagus, Herbed Risotto

Herb Roasted Chanterelle Mushrooms, Baby Zucchini, Compari Tomatoes, Cipollini Onions,
Parsnip Puree

Moroccan Spiced Chickpea Cakes, Garbanzo Beans, Carrot Ginger Jus
Chickpea Cassoulet, Oven Roasted Tomatoes, Swiss Chard, Black Olive Potato Timbale,
Parsley Sauce