



## ENTRÉES

*Select up to three entrées, to include a vegetarian option.*

### POULTRY

Pan Seared Chicken Breast, Crispy Shallots, Sautéed Wild Mushrooms, Maple  
Roasted Sweet Potato Puree, Mustard Jus

Lemon Honey Glazed Chicken Breast, Fig Marmalade, Almond Haricot Vert  
Olive Oil Kennebec Mashed Potatoes, Honey Tarragon Lemon Jus

Roasted Chicken Breast, Sautéed Baby Kale, Beetroot Risotto, Pistou Jus

Roasted Chicken Breast, Caramelized Cipollini Onions, Porcini Mushrooms  
Poached Pear,

Figs, Roasted Fingerling Potatoes, Chicken Jus

### BEEF

New York Strip Steak, Stilton Walnut Butter, Sautéed Seasonal Vegetables  
Potato Herb Biscuit\*

Grilled Filet of Sirloin, Candied Parsnip, Grilled Asparagus, Rosemary Mashed Potatoes  
Horseradish Jus\*

Chianti Braised Short Ribs, Caramelized Cipollini Onion  
Brussels Sprouts and Pancetta, Potato Rosti

Pan Seared Sirloin, Sautéed Seasonal Mushrooms, Yukon Mashed Potatoes  
Pinot Noir Reduction\*

Tarragon Crusted Sirloin, Grilled Vegetables, Mushroom Ravioli  
Port Wine Jus\*

Grilled Sirloin, Blue Cheese Crust, Seasonal Baby Vegetables  
Sweet Potato Risotto, Red Wine Jus\*

Pan Seared Sirloin, Onion Compote, Celery Root  
Leek Potato au Gratin, Celery Root, Merlot Reduction\*

## **SEAFOOD**

Pan Seared Maple Glazed Atlantic Salmon, Green Pea Puree, Roasted Red Bliss Potatoes

Rosemary Beurre Blanc

Cedar Plank Atlantic Salmon, Grilled Asparagus

Roasted Garlic Pecorino Cauliflower Mash, Lemon Herb Emulsion

Miso Sesame Pan Seared Salmon, Caramelized Pear, Bok Choy, Snap Peas, Scented Basmati Rice

Black and White Sesame Crusted Salmon, Asian Inspired Vegetables

Crispy Noodle Cake, Soy Ginger Sauce

Traditional New England Baked Cod, Roasted Seasonal Squash

Thinly Sliced Maine Potatoes, Lemon Parsley Butter

Grilled Atlantic Swordfish, Seasonal Baby Vegetables, Sun-Dried Tomato Risotto, Champagne Sauce

Pan Seared Mahi Mahi, Kalamata Olives, Onion Compote, Tomatoes, Haricot Vert Fingerling Potatoes, Basil Oil

Seared Atlantic Halibut, Julienne of Fennel, Heirloom Tomatoes, Yukon Gold Potatoes, Saffron Essence

Sautéed Halibut, Garlic Spinach, Fennel Whipped Potatoes, Shiitake Mushroom Jus

## **DUETS**

Grilled Sirloin, Red Wine Reduction and Scampi Style Shrimp, Lemon Herb Emulsion Herbed Risotto, Sauteed Baby Vegetables\*

Grilled Sirloin, Brandy Reduction and Pan Seared Salmon, Orange Beurre Blanc Red Beet au Gratin, Sautéed Spinach\*

Porcini Dusted Sirloin, Peppered Cabernet Reduction and Grilled Shrimp, Mango Salsa Asparagus Risotto, Candied Vegetables\*

Grilled Sirloin, Pinot Noir Reduction and Atlantic Halibut, Citrus Nage Potato Rösti, Seasonal Baby Vegetables\*

Roasted Sirloin, Merlot Reduction and Grilled Swordfish, Rouge Beurre Blanc Risotto Cake, Melange of Baby Vegetables\*

## **VEGETARIAN**

Baked Yuba and Eggplant, Organic Tomato Sauce, Cubed Tofu

Tian of Grilled Seasonal Vegetables, Herbed Risotto Cake and Grilled Asparagus