



Restaurant...Pub...Hotel

EXECUTIVE CHEF

Todd Blackney



FIRST COURSE

Prawn Cocktail

Cocktail Sauce, Herb Aioli

Baked Wild Mushroom Strudel

Chile Tomato Jam

Fall Pickled Vegetables

Grilled Lollipop Lamb Chops

Flash Fried

Sweet Soy Ginger Dipping Sauce

Prince Edward Island Mussels

Steamed in Bouillabaisse

Grilled Ciabatta Bread

Duck Confit Dumplings

Flash Dried

Sweet Soy Ginger Dipping Sauce

Seafood Crêpe

Lobster, Crab, Shrimp

Nantua Sauce, Fresh Herbs

Beet and Goat Cheese Napoleon

Red and Golden Beets, Candied Walnuts

Shaved Fennel

Tarragon Vinaigrette

\$90.00 per person

Includes

Champagne

Intermezzo

Dessert

Piano beginning at 7:00

Does not include tax or service charge

SECOND COURSE

Caesar Salad

White Anchovies, Parmesan Cheese

Boston Bibb Salad

Sugar Grilled Bartlett Pears, Boursin Cheese

Toasted Pistachios, Raspberry Vinaigrette

Butternut Squash Bisque

Candied Pecans, Sun Dried Cranberries

Portuguese Seafood Chowder

Fresh Diced Chives

ENTREES

Pan Seared Chilean Sea Bass

Sweet Pea and Crab Risotto, Charred Lemon, Pea Puree

Pan Seared Sea Scallops

Five Spice Scented over Vegetable Lo Mein

Charred Scallion Teriyaki Glaze

Twelve Ounce Prime New York Strip Steak

Lemon Thyme Yukon Gold Potatoes, House Baby Vegetables

Cabernet Compound Butter

Eight Ounce Grilled Filet Mignon

Gorgonzola Cheese Gratin, Garlic Mashed Potatoes

Chef's Vegetable, Red Wine Demi Glace

Panko Crusted Maine Lobster Cake

Saffron Rice, Honey Glazed Carrots, Grilled Asparagus

Chardonnay Vin Blanc

Amish Free Range Chicken Breast

Butternut Squash Risotto, House Baby Vegetables

Chicken Demi Pan Sauce

Pan Roasted Venison Loin Medallions

Garlic and Herb Spaetzle, Braised Red Cabbage

Sweet Cherry Demi Glaze