



MENU

HORS D'OEUVRES

Wagyu Sliders

Gruyere, Crispy Onions, Horseradish Aioli and Beef au Jus

Tuna Sashimi

Crispy Rice Cake, Avocado-Wasabi Puree, Ginger, Chili and Ponzu

Wild Mushroom Arancini

Crispy Truffled Risotto Ball, Double Cream Brie,
Roasted Garlic Aioli and Aged Balsamic

FIRST COURSE

Green Salad

Variegated Greens, Apple, Avocado, Beets,
Candied Pecans, Parmesan, Sherry Shallot Vinaigrette

MAIN COURSE

Chicken Supreme

“Coq au Vin”, King Oysters, Cipollini Onion,
Pomme Puree, Red Wine Jus, Crispy Prosciutto

or

Mushroom Bolognese

Rigatoni, Pine Nut'parmesan' and House-Made Bombs

or

Organic Irish Salmon

Clam & Mussel Chowder, Leeks, Pomme Payee, Chive Oil

or

Braised Shortrib

Smokey Fries, Mushroom Ketchup, Cippolini Onions,
Truffled Watercress Salad, Red Wine Jus

DESSERT

Cheesecake

Quebec Chevre, Mulled Wine Poached Pears, Hazelnuts

or

Cookie and Cream

Chefs Chocolate Chip Cookie Served Warm With Vanilla Bean Ice Cream

or

Fresh Fruit and House Made Sorbet

BEVERAGE

Coffee or Tea

Wine Served with Dinner

*Vegetarian, Vegan and Gluten-Sensitive options available upon request
Menu may be seasonally updated*