

## EACH GUEST MAY CHOOSE ONE ITEM FROM EACH COURSE

## **APPETIZERS**

SMOKED SALMON CARPACCIO

WITH SHAVED EGG, CAPERS, ARTISANAL GREENS, DILL CRÈME FRAICHE, AND BUCKWHEAT BLINIS

**BACON WRAPPED SCALLOPS** 

WITH MAPLE BALSAMIC GLAZE AND SHOESTRING SWEET POTATO FRIES

## **ENTREES**

ALL SERVED WITH ROASTED FINGERLING POTATOES AND HARICOT VERT

- PEPPERCORN CRUSTED 8OZ FILET MIGNON WITH RED WINE DEMI
- GRILLED NEW ZEALAND LAMB CHOPS WITH BOURBON-MINT GLAZE
  - **▼ LOBSTER AND CRAB CAKES WITH BEURRE BLANC ▼**

## **DESSERTS**

PINEAPPLE UPSIDE DOWN CAKE

WITH RUM SOAKED CHERRIES, CHERRY-RUM GASTRIQUE

**■ HAND-DIPPED FLOURLESS CHOCOLATE TORTE** 

COATED IN WHITE AND MILK CHOCOLATE, STUDDED WITH RASPBERRIES

INCLUDES CHAMPAGNE TOAST \$140 PER COUPLE