



FIRST COURSE

Choice of

SOUP OF THE DAY

Chef's homemade signature soup

WILD MUSHROOM STRUDEL

potato puree, red wine demi glace

CHARCUTERIE PLATE

seasonal accoutrements

SESAME TUNA TAKI

cucumber salad, siracha aioli

PURSELL FARMS GARDEN SALAD

Choice of ranch or balsamic dressing

SECOND COURSE

Choice of

FILET MIGNON

potato gratin, asparagus, wild mushroom fricassee

PAN SEARED CHICKEN BREAST

roasted sweet potatoes, caramelized garlic sauce

SEAFOOD PASTA

angel hair pasta, scallop, shrimp, lobster, tarragon cream sauce

SEARED SEA SCALLOPS

sauteed spinach, polenta cake, tomato fondue

THIRD COURSE

TRES LECHES CAKE

with fresh berries

LARGE CANNOLI PLATE

LEMON CREAM TART