



private dining dinner menu two

first course

Please Choose One

Apple Romaine Salad

with cider vinaigrette, dried cranberries
blue cheese and primus walnuts

Caesar Salad

with warm garlic croutons
in citrus-Parmesan dressing

second course

Please Choose One

Braised Pork Osso Buco

with root vegetables
buttermilk mashed potatoes and pan jus

Grilled Grass-Fed New York Steak

with French beans
buttermilk mashed potatoes and red wine demi

Roasted Atlantic Salmon Fillet

with gulf prawn risotto and brandy-lobster Nantua sauce

third course

Please Choose One

Double-Chocolate Mousse Cake

with bourbon caramel sauce

Seasonal Berry Shortcake

with vanilla whip and polenta cake

Lemon Citrus Torte

with strawberry coulis

\$44.95 per person

Jay C. Veregge ~ Executive Chef

Menu items and prices are subject to change.

Splits are not permitted.

A taxable service charge of 20% and sales tax will be added.

A corkage fee of \$10 will be applied per 750 ml bottle brought into the restaurant.

Other menu items can be made available upon request at additional cost.