



\$65

**Appetizers**

**Glazed Pear Salad**

Toasted Almonds, Mixed Greens, Goat Cheese, Red Wine Balsamic Vinaigrette

*or*

**Caesar Salad**

Hearts of Romaine, Kale, Homemade Caesar Dressing, Crostini's, Grana Padano

**Entrees**

**Atlantic Salmon**

Pan Seared East Coast Atlantic Salmon, Grilled Shrimp, Dill Cream Sauce, Served with Chef's Vegetables and Roasted Potatoes

*or*

**Braised Lamb Shank**

New Zealand Lamb Shank with Red Wine Reduction. Served With Chef's Vegetables, Creamy Polenta, Crispy Onions

*Or*

**Mushroom Risotto**

Oyster and Porcini Mushroom Risotto,  
Grana Padano Cheese and White Truffle Oil

*or*

**Beef Filet Mignon**

6oz AAA Beef Tenderloin with Bearnaise Sauce. Served with Chef's Vegetables and Yukon Gold Potato, Yam & Parsnip Mash

**Desserts**

**Sticky Toffee Pudding Cake**

With Vanilla Ice Cream

*or*

**Lavender Crème Brule**

Lavender Scented Tahitian Vanilla Bean Custard with Caramel Crust

**Tea, Coffee**