



\$65

Appetizers

Butternut Squash Soup

Bourbon Coconut Cream

or

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

Lobster Ravioli

Lobster Stuffed Ravioli with Ricotta Cheese, Lemon Beurre Blanc, Green Pea Puree, Heirloom Cherry Tomatoes, Gremolata

or

Pan Fried Gnocchi

Brown Butter, Roasted Pistachio Pesto, Heirloom Cherry Tomatoes, Grana Padano

Desserts

Sticky Toffee Pudding Cake

With Vanilla Ice Cream

or

Lavender Crème Brule

Lavender Scented Tahitian Vanilla Bean Custard with Caramel Crust

Tea, Coffee