



\$75

**Appetizers**

**Seafood Bisque**

Brandy Chive Cream

*or*

**Caprese Salad**

Buffalo Mozzarella Cheese, Mixed Baby Greens, Sweet Basil, Fleur de Sel, Extra Virgin Olive Oil, Cherry Tomato Shallot Vinaigrette, Aged Balsamic Reduction

*or*

**Smoked Salmon Salad**

Atlantic Smoked Salmon with Mixed Greens, Orange Vinaigrette, Roasted Red Beet Puree, Whipped Goat Cheese and Dill

**Entrees**

**Filet of Salmon Neptune**

Atlantic Salmon Filet with Grilled Shrimp, Lobster Cream Sauce, Served with Chef's Vegetables and Roasted Potatoes

*or*

**Beef Filet Mignon**

7oz AAA Beef Tenderloin with Marsala Red Wine Demi Sauce, Chef's Vegetables, Creamy Potato Au Gratin

*or*

**Mushroom Risotto**

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

**Desserts**

**Chocolate Mousse**

Rich Chocolate Mousse with Triple Berry Coulis and Chantilly Cream

*or*

**Lavender Crème Brule**

Lavender Scented Tahitian Vanilla Bean Custard with Caramel Crust

**Tea, Coffee, Espresso or Cappuccino**