



MENU

August 22, 2016



Starters



Enjoy a wide variety of hot and cold, passed and stationary appetizers.



Greens



Chef's Choice

Begin your experience with an array of fresh greens topped with fruits & nuts.

Choose one dinner option.



From the Sea



Black Truffle Scallops

Sea scallops sautéed with black truffles, garlic, butter, cracked peppercorns, Romano cheese and roasted asparagus, tossed with fresh made Tagliatelle pasta.

Raspberry Chipotle Swordfish

Center cut swordfish brushed with raspberry chipotle BBQ sauce, served over basmati rice with grilled zucchini, yellow squash & plum tomatoes.



From the Land



Garden Primavera

Grilled zucchini, yellow squash & roasted plum tomatoes in a roasted garlic, butter, Romano cheese cream sauce tossed with spinach & roasted garlic ravioli.



From the Butcherblock



Filet Alla Oscar

Grilled peppercorn crusted sirloin filet served over crab risotto, finished with lemon Hollandaise sauce and roasted asparagus.



Finale



Chefs Choice

Prepare yourself for a delectable delight!