

## Appetizers

**CREAM OF CAULIFLOWER**  
WITH RED BEET COULIS



**BAKED PHYLLO WRAPPED BRIE**  
PECANS & PORT JELLY



**GLACIER BAY OYSTERS**  
ON THE HALF SHELL, RED WINE  
MIGNETTE



**HOUSE CAESAR SALAD**  
HERBED CROUTONS, PARMIGIANO



**SMOKED SALMON**  
CRÊPES & DILL CREMA



## Entrée

**RAVIOLI**  
BEET & GOAT CHEESE STFFED, PROSECCO BUTTER SAUCE  
\$72.95



**ROAST CHICKEN SUPREME**  
STUFFED WITH ASIAGO, ARTICHOKE & SPINACH,  
SCALLOPPED SWEET POTATO, FRENCH BEANS,  
SLOW ROASTED TOMATO COULIS  
\$80.95



**PRIME COD**  
PROSCIUTTO WRAPPED COD, FINGERLING POTATOES, BABY  
BOK CHOY, CHERRY TOMATO SAFFRON BRODO  
\$80.95



**DILL LINGUINE**  
JUMBO SHRIMP, JULIENNE VEGETABLES,  
PERNOD CREAM SAUCE  
\$74.95



**VEAL CHOP**  
Grilled 10 Ounce, CARAMELIZED ONION MASHED POTATO,  
ASPARAGUS, MUSHROOM MEDLEY, RED WINE JUS  
\$84.95



**CONFIT DUCK LEG**  
SWEET POTATO, FRENCH BEANS, BLUEBERRY  
BLUE CURAÇAO SAUCE  
\$80.95



## Dessert

**CRÈME BRULÉE**



**CHOCOLATE GANACHE TORTE**

Prices Include Appetizer, Entrée & Dessert (Tax & Gratuity not included)