

APPETIZERS



SUN-RIPENED PINEAPPLE DELIGHT

chutney of peaches, blueberries, ginger, white wine,
cinnamon peppercorns, fresh mint



CHILLED CRAB LEGS *

lemon splash dressing, cocktail sauce

FOIE GRAS WITH APPLE TARTE TATIN

cassis reduction, green oil

SOUPS AND SALAD

NEW ENGLAND CLAM CHOWDER

cream, clams, potato, bacon

TURKEY PROVENCAL SOUP

barley pearl, vegetables, parmesan cheese, parsley



CHILLED ANJOU PEAR SOUP

ginger, cinnamon, dried cherries

SCOTTISH DELIGHT SALAD *

gourmet greens with salmon, orange segments,
sweet-spiced mustard dressing



VEGETARIAN



GLUTEN FREE



VEGAN

ENTRÉES

LINGUINE WITH SCALLOPS AND SHRIMP

basil-tomato fondue, roasted peppers



BROILED LOBSTER TAIL *

garlic butter, san Francisco rice, carrots, zucchini, broccoli

FILET OF BEEF WELLINGTON *

duck liver, mushrooms, puff pastry, Madeira sauce, duchess potatoes, asparagus, pea pods, carrots

ROASTED RACK OF VEAL, PROSCIUTTO AND SAGE *

pearl onions, asparagus mascarpone mash

OVEN ROASTED POUSSIN

red quinoa, roasted zucchini, peppers, onions



COUSCOUS FLORENTINE

couscous, spinach, grilled vegetable kebab, dill-vegan sour cream sauce

* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions.

DESSERTS

CHOCOLATE SOUFFLÉ

chocolate sauce

MIXED BERRIES CHEESECAKE

cream cheese, mixed berries compote, whipped cream

PECAN AND WALNUT SLICE

sweet dough crust, caramel sauce, whipped cream

LINZER TORTE NO SUGAR ADDED

thin hazelnut pastry shell, raspberry jam, pastry lattice veil