

DINE AROUND

5 Course Menu

To begin, a flute of Villa Sandi Prosecco (3 ounces)

ONE

Oysters Rockefeller
or
Pear and Goat Cheese Crostini

TWO

NS Scallop with Roasted Tomato Sauce
or
Pureed Pear and Leek Soup

THREE

Crab Cake with Green Tomato Chow
or
Roasted Beet Salad with Arugula

FOUR

Lamb Shank with Mashed Potato and Turnip
or
Salmon Wellington
or
Mushroom Ravioli

FIVE

Cadix - Belgian Chocolate Mousse over hazelnut praline
or
Maple Creme Brulee

\$50.00 per person plus tax with prosecco
\$45.00 per person plus tax without prosecco
No Substitutions Please