






PARTY MENU C 2024

APPETIZERS

She Crab Soup  
Paprika, Cream, Chives

Or

Panko Crusted Goat Cheese Salad 
Roasted Beets, Cranberries, Hazelnut Vinaigrette

ENTREES

Steak Diane

Beef Tenderloin Medallions, Shallots, Cognac, Mushrooms, Cream, Asparagus,
Gratin Dauphinoise

Or

Pan Seared Sea Scallops



Roasted Root Vegetables, Basmati Rice, Lemon Beurre Blanc

Or

Local Wild Mushroom Risotto | Black Truffles, Garden Peas  

DESSERTS

Duo of Chocolate Mousse

White Chocolate & Coconut, Dark Chocolate & Grand Marnier

Or

Warm Rum & Rasin Bread Pudding

Vanilla Ice Cream

\$100 per person (plus tax and gratuity)



Gluten Free



Lactose Free



Pescatarian



Vegetarian