



## ***First Course***

### ***Foie Gras Terrine***

*Sauternes reduction, grilled pears*

### ***Duxbury Oysters on the Half Shell***

*Champagne vinegar mignonette*

### ***Tuna Firecrackers***

*Rare tuna in crispy filo wrap,  
with cilantro pesto, and tomato salad*

### ***Golden Beet Soup***

*goat cheese crouton, chive oil*

## ***Second Course***

### ***Baby Iceberg***

*bacon, vine-ripened tomatoes, creamy Gorgonzola dressing*

### ***Classic Caesar Salad***

*Parmesan cheese, garlic croutons and white anchovies or apple-smoked bacon*

### ***Chilled Calamari Salad***

*crispy shiitake mushrooms, almonds, fresh Mandarin oranges,  
baby arugula with yuzu-coriander vinaigrette*

### ***Baby Greens Salad***

*Granny Smith apples, candied walnuts, white balsamic vinaigrette*



## **Entrees**

### **American Red Snapper**

*Chardonnay-chestnut butter sauce, braised endive, and purple potato purée*

### **Grilled Lamb Loin**

*minted lamb jus, herb- and feta-stuffed sweet peppers, and braised barley*

### **Pan-Roasted Beef Tenderloin**

*Syrah wine sauce, fingerling potato-bacon hash, sautéed Swiss chard*

### **Roasted Squab**

*blackberry-pinot jus, winter blend rice, and sweet dumpling squash*

### **Heirloom Bean Cassoulet**

*oyster mushrooms and root vegetables*

## **Desserts**

### **Walnut-Pear Galette**

*vanilla bean ice cream*

### **Chocolate Marquis**

*vanilla anglaise*

### **Crème Brulée Ice Cream Torte**

*Raspberry Coulis*

### **Trio of Sorbets**

### **Five-Course Menu**

**\$85 per person**