



Dinner Menu

First Course

Chocolate Hazelnut Brie *

Whole Strawberries, Honey Crisp Apple, Pancetta Crisp, French Bread Crostini

Shrimp Cocktail

Lemon-Poached Shrimp, Fresh Lemon, House-made Horseradish Cocktail Sauce

Rolls and Butter Included

Entrees

Seared Scallops *

*Chocolate Truffle Pasta, Toasted Nut Butter, Rocket Arugula,
Goat Cheese, Caramelized Mushrooms, Frangelico Cream*

Char-Grilled Prime Filet Mignon *

*8 oz. Coffee-Marinated, Chocolate Port Glaze, Roasted Asparagus,
Rosemary Potato Puree*

Coconut Curry Bowl

*Sticky Coconut Rice, Creamy Curry Sauce, Sautéed Vegetables
Add Chicken, Shrimp or Salmon*

Desserts

Chocolate Espresso Torte *

Triple Berry Compote

Apple Pie Wontons

Cinnamon Sugar, Vanilla Ice Cream

Coffee and Tea Included

**\$60 per person, plus tax and gratuity
available for lunch and dinner**

*menu items have been custom-designed and inspired by chocolate for the annual "Salem's So Sweet" winter festival