

Five Course Sit Down Menu

"Sample Menu"

We can create a custom menu specific to your needs

First Course

Torchon of Foie Gras

Toasted Walnut Bread and Sour Cherry Marmalade

Second Course

Maine Lobster Ravioli

Lobster Medallions, Fresh Herbs and Devon Crème

Salad Course

Organic Baby Greens and White Nectarines

Roquefort, Cabernet Vinaigrette and Caramelized Pecans

Main Course

Char - Grilled Filet Mignon

Asparagus, Wild Mushroom Glace de Viande and Risotto

Dessert

Warm Molten Chocolate Cake

Raspberry Coulis and Vanilla Gelato