

## **Market Price**

## To Start

Petit Boston Bibb Salad Granny Smith Apples, Candied Walnuts, Blue Cheese & Grain Mustard Vinaigrette

> Hearts of Romaine Caesar Salad Brioche Croutons & Shaved Parmesan

> > Lobster Bisque

## Entrees

Pan Roasted Chilean Sea Bass Potato Chive Ravioli, Roasted Baby Artichokes & Black Truffle Jus

Filet "Mignon" 8 oz White Cheddar Whipped Potatoes & Brandy Foie Gras Sauce

> Prime Boneless Ribeye 16 oz Truffled Potato Wedges

Pan Roasted Chicken No Antibiotics or Hormones & Cage Free Fingerling Potatoes, Roasted Onions, Corn & Sweet Sherry Au Jus

Mint Crusted Rack of Lamb 16 oz White Cheddar Dino Kale Grits & Port Wine Balsamic Figs

Sweet Potato Gnocchi with Broccolini & Port Wine Figs

## **Third Course**

White Chocolate & Grand Marnier Bread Pudding Butter Pecan Ice Cream

> Crème Brulée White Chocolate & Cinnamon

Molten Chocolate Cake Strawberry Ice Cream

\*\*\* Please note all menus are created as a guide, we are happy to customize any menu for you. \*\*\*