



PRIX-FIXE DINNER MENU

\$39.95 Per Person ♦ Plated 3-Course Dinner Includes
Choice of 2 Salads, 3 Entrées, and 2 Desserts

Salads - (Groups of 25 or more – Choose 1)

Table 3 Mixed Greens *Fresh Herbs, Lemon Balsamic Vinaigrette, Croutons*

Caesar *Romaine, Parmigiano-Regianno, Oregano Croutons*

Entrées - Choose 3*

Herb Roasted Chicken *Potato Purée, Spinach*

Coq Au Vin *Red Wine and Bacon Braised Chicken, Baby Carrots, Pearl Onions, Lardons, Mashed Potatoes*

Pan Seared Trout *Almond Brown Butter, Haricots Verts*

North Atlantic Salmon *Seasonal Accompaniments*

Steak Frites *Bordelaise Sauce (parties over 16, Potatoes Dauphinoise will be substituted for Frites)*

*An additional vegetarian entrée will be available by request

Desserts - Choose 2

Vanilla Bean Crème Brulée

Salted Dark Chocolate Mousse

Seasonal Selection

HORS D'OEUVRE

Each serves 3-4

Artisanal Cheese Board *Three Artisanal Cheese with Dried Fruit, Nuts, and Crostinis...*\$18

Charcuterie Board *With Cornichons, Mustard and Baguette...*\$18

Flatbread du Jour *Choice of Vegetarian or with Meat...*\$13.50 each or Platter for \$36

Canapés du Jour *Chef's choice selection of seasonally inspired finger-friendly delights!...*\$39/dozen

Oysters On The Halfshell MKT

Shrimp Cocktail...\$22/dozen

Pricing does not include beverages, 9.25% sales tax, or 20% gratuity.

For groups of 15 or more, we require a limited menu.

Menus are updated seasonally; we will advise you if it is necessary to make any substitutions prior to your event.

While our standard selections are listed above, we are happy to customize a menu based on your special requests and budget goals. Please speak to your event manager regarding options for family-style, buffet, à la carte, or wine-paired meals.