



Appetizer Trio

Alaskan King Crab Fritters
Kosher Salt Poached Shrimp
Tempura Pickerel Cheeks

Soup

Winter Beet Root Puree served in a Roasted Acorn Squash

Palate Cleanse

Blood Orange & Blackberry Sorbet

Entrée

Five Mushroom Stuffed Slow Roasted Beef Tenderloin, Fresh Thyme
Demi-Glaze Robert Mondavi Cabernet Reduction, Smashed Baby
Yukon Potatoes, Gold Honey Dill Mustard with Mixed Vegetables
Or
Supreme Breast of Chicken Stuffed with Chevre
& Candied Smoked Salmon

Dessert

Strawberry Shortcake & a Glass of Champagne



\$65