



## **Starters**

### **Cheese & Charcuterie For Two**

Two Local Artisanal Cheeses with Copra, Fennochiette, Bresaloca

### **Truffled Arancini**

Roasted Red Pepper Coulis

### **Local Oyster Flight**

Chive Crème Fraiche, Caviar, Grand Marnier Cocktail Sauce

### **Seared Foie Gras** (add \$14)

Blackberry Butter, Toasted Sour Dough, Candied Almond, Baby Basil

## **Second**

### **Spring Salad**

Spring Greens, Sweet Peas, Cherry Tomato, Cucumbers, Grana Padano, Cracked Black Pepper Balsamic Vinaigrette

### **Classic Wedge Salad**

Diced Applewood Smoked Bacon, Shaved Red Onion, Shaved Carrot, Tomato, Blue Cheese Dressing

### **Tomato & Parmesan Bisque**

Olive Oil, Grana Padano

## **Third**

### **Pan Roasted Long Island Duck**

Herb Roasted Barley, Delicata Squash, Cranberry Gastrique

### **Seared Cod Loin**

Whole Grain Mustard Roasted Fingerlings, Haricot Verts, Meyer Lemon Vinaigrette

### **Grilled Filet**

Confit Garlic Whipped Potatoes, Asparagus, Red Wine Demi Glace Poached Lobster Tail (add \$10)

### **African Cous Cous Stuffed Zucchini**

Salsify Puree, Lima Bean, Mushroom Ragout

## **Fourth**

### **Champagne Layer Cake**

Champagne Frosting, Berries

### **Flourless Chocolate Cake**

Raspberry Mousse, Chocolate Bark

### **Fruit Tart**

Vanilla Pastry Cream, Blueberry, Raspberry, Strawberry, Kiwi

**Executive Chef Daniel Dionne**  
**\$70 Per Person**