

First Course

Caesar Salad
romaine lettuce | parmesan flakes | croutons | Caesar dressing
Wedge Salad
iceberg lettuce | blue cheese crumbles | bacon | tomatoes | blue cheese dressing
Spinach & Beet Salad
baby spinach | candied pecans | roasted beets | goat cheese | mustard vinaigrette

Second Course

Lobster Bisque
Poblano Corn Chowder
Venison Stew

Third Course

All served with seasonal vegetables

Filet Mignon red wine demi | gorgonzola whipped potatoes

Blackened Striped Bass pontchartrain sauce | field pea ragout

Herb Roasted Chicken Breast tarragon au jus | wild rice

Fourth Course

A Trio to Share

White Chocolate Crème Brûlée
Strawberry Mousse
Dark Chocolate Covered Strawberries

\$125.00 per couple