



MENU ONE

FIRST COURSE

[CHOICE OF]

CAESAR SALAD

Romaine Hearts ∞ Roasted Garlic and Reggiano
Bruschetta House Caesar Dressing

- OR -

TOMATO BISQUE

Soup Nuts

INTERMEZZO

SORBET

Champagne ∞ Fresh Berries

ENTRÉE

[CHOICE OF]

PETIT FILET MIGNON

Whiskey Sauce

- OR -

SOUTHERN FRIED AIRLINE CHICKEN BREAST

- OR -

SEARED SCOTTISH SALMON

Charred Pineapple Salsa, Soy Sherry Reduction

ACCOMPANIMENTS

ROASTED GARLIC MASHED POTATOES

-and-

GRILLED ASPARAGUS

DESSERT

TAHITIAN VANILLA BEAN CRÈME BRULEE

Vanilla Bean Custard ∞ Burnt Sugar Crust ∞ Fresh Berries
~and~

DEVILS CHOCOLATE CAKE

White Chocolate Cream Cheese Frosting
Vanilla Bean Crème Anglaise

\$58

Per Person

Plus Tax & 21% Gratuity

∞

Minimum 15 Guests

∞

Final Guarantee Required 72 Hours in