

Menu



Appetizers

Creamy Asparagus Soup with Dill Crème Fraiche
Sesame Seared Yellow Fin Tuna with fine spiced miso
Lollipop Spring Lamb Rack Chops, arugalla Pesto

Salad

Classic Hearts of Romaine Caesar Salad with Warm Garlic Croutons
Baby Boston Bibb Salad with Sweet Tomatoes, icicle radish and avocado vinaigrette

Entrees

Pan Seared Tenderloin Filet of Beef
served with a bordelaise sauce

Grilled Fresh Herb Crusted Halibut Filet
citrus burre blanc

Slow Cooked Duck Two Ways
tender strips of breast and a confit leg, port wine reduction

Crispy Salt Crusted White Marble Farme Pork Loin
green apple and golden raisin chutney

Wild Mushroom Ravioli
creamy marinara fresh peas and crispy panetta

Entrees served with Steamed Spring Asparagus
Choice of Herbed Red Potatoes or Wild Rice Pilaf

Desserts

Angle Food with Fresh Berry Sorbet
Almond Cheesecake
Double Chocolate Cake