Rehearsal Dinner Proposal #1 2015

STARTERS
Crock of Seasonal House Made Soup
December-February-Classic French Onion
March-June-Creamy local mushroom-truffle oil
July-September-Summer Heirloom Tomato with brioche grilled cheese
October-November-Butternut Squash Bisque-spiced pumpkin oil

Organic Baby Spinach Salad
Sun-dried cranberry vinaigrette, goat cheese, caramelized nuts

ENTREES
6 oz. Jumbo Lump Crab Cake
Gulf shrimp and corn risotto, chardonnay-saffron sauce

House Made Seasonal Pasta
October-March-Butternut Squash Ravioli-sage cream, pumpkin seed oil
April-June-Exotic Mushroom Ravioli, parmesan truffle cream, Reggiano
July-September-Sun-dried tomato and Ricotta Ravioli-sun-dried tomato sauce

Center Cut 8 oz. Prime Filet Mignon
Creamy mashed potatoes, butter braised haricot vert, BP steak sauce

DESSERTS
Warm Belgium Chocolate Lava Cake
Small batch vanilla ice cream

Crème Brûlée
Served with a house made biscotti

Seasonal Bread Pudding
Vanilla ice cream

Food $48.50
Tax 6% of food
Gratuity 20%
Bar see beverage package