



## **\*\*Private Dining - Dinner Menu #2\*\***

*Served with warm baguette and whipped butter*

### **First Course**

*(Please select one)*

#### **Soup Du Jour**

*Chef's selection*

#### **Onion Soup Gratinee**

*Caramelized onions in beef stock topped with melted Gruyere*

#### **Petite Mesclun Salad**

*Tossed in house dressing and topped with goat cheese crostinis*

#### **Chicken Liver Pate**

*Toasted baguette, gherkin pickles & Dijon mustard*

### **Second Course**

*(Please select one)*

#### **Roast Rack of Lamb**

*Ratatouille, pommes dauphine and red wine sauce*

#### **Pepper Corn Crusted Tender Loin of Beef**

*Asparagus spears, parmesan potatoes and bordelaise sauce*

#### **Crab Crusted White Fish**

*Sautè spinach, pommes purée and lemon caper beurre blanc*

### **Third Course**

*(Please select one)*

#### **Seasonal Sorbets**

*Topped with wild berries and whipped cream*

#### **Warm Apple Tart**

*Vanilla ice cream and caramel sauce*

#### **Chocolate Mousse**

*Raspberry coulis*

*Coffee and tea service*

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***\$75 per person***

*(Not including beverage \$3 pp, taxes and 20% gratuity)*

**FINAL COUNT DUE 72 HOURS BEFORE EVENT, \$250 deposit required to hold reservations**

### **Wine Service**

*Chardonnay, L. Latour, \$65 per bottle*

*Pinot Noir, L. Latour, \$65 per bottle*

*Cabernet Sauvignon, Zaha, \$65 per bottle*