

(\$60 dinner menu)

Starters

Passed Appetizers

Course I

Butter Lettuce
Maytag Bleu Cheese, White Balsamic Vinaigrette

Course II

Broiled "Loch Duart" Salmon
Sautéed Spinach, Tomato, Basil & Beet Essence

•

Roasted Breast of Capon
Wild Rice, Asparagus, Truffle Cream

•

Grilled Angus Filet
Roasted Garlic Mashed Potatoes, Asparagus, Mushrooms, Cabernet Demi-Glace

•

Butternut Squash Gnocchi
Brown Butter, Sage, Tomato, Balsamic Reduction, Asiago Cheese

Course III

Dessert Sampler