

(\$80 dinner menu)

Starters

Passed Appetizers

Course I

Soup

Course II

Butter Lettuce

Maytag Bleu Cheese, White Balsamic Vinaigrette

Course III

Broiled "Loch Duart" Salmon

Sautéed Spinach, Tomato, Basil, & Beet Essences

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Roasted Breast of Capon

Wild Rice, Asparagus, Truffle Cream

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Grilled Angus Filet & Prawns

Roasted Garlic Mashed Potatoes, Asparagus, Cabernet Demi-Glace

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Roasted Rack of Lamb

Roasted Garlic Mashed Potatoes, Haricot Verts, Zinfandel Mint Sauce

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Grilled Angus Rib Eye

Roasted Garlic Mashed Potatoes, Asparagus, Gorgonzola Sauce

Course IV

Dessert Sampler