

Menu

Assorted Breads and Butter

First Course

Roasted Parsnip Soup with Crispy Parsnip Chips

Main Course

Pan Seared Pickerel

*A simple dill cream sauce served with wild rice pilaf
and the Chef's medley of vegetables*

Or

Maple Roasted Pork Tenderloin

*Topped with plum and port jus served on roasted fingerling
potatoes and the Chef's medley of vegetables*

Or

Goat Cheese and Caramelized Onion Stuffed Chicken

*Finished with truffled mushroom sauce and served with garlic
whipped potatoes and the Chef's medley of vegetables*

Or

Penne Pasta

*Tossed with grilled vegetables, portobello mushroom,
and Kalamata olives in a roasted garlic tomato sauce and
finished with Padano parmesan*

Dessert

*Chocolate Oblivion with whipped cream
and fresh strawberry*

Price: \$60 plus taxes & gratuity
Please order by Sunday, May 2nd