



*Day*

*First Course*

**Poached Jumbo Shrimp Cocktail with Gin Cocktail Sauce**

or

**Cheese Fondue**

**Pretzel, Fruit, Cheese, Rustic Bread**

*Second Course*

**Lobster Bisque with Crème Fraiche**

Or

**House Salad**

**Cucumbers, Tomatoes, Red Onions, White Balsamic Dressing**

*Third Course*

*(Choose One)*

**Surf and Turf**

**Prime 8 oz Strip paired with 4oz Cold Water Lobster Tail Served with Fingerlings Potatoes and Seasonal Vegetable**

**Maple Leaf Duck Breast**

**Seared Duck Breast, Lingonberry Sauce, Jasmine Rice and Seasonal Vegetables**

**New Zealand King Salmon**

**Lemon Butter Preserve, Pickled Pearl Onions, Micro Greens with Jasmine Rice and Seasonal Vegetables**

**Spanish Paella**

**Saffron Risotto, Roasted Tomatoes, Artichokes, Peppers, Black Garlic**

*Fourth Course*

**Chocolate Decadence Cake**

**Rich Layers of Chocolate with Chocolate Sauce**

Or

**Seasonal Cheesecake**

*\$120 Per Couple*

*Complimentary Bottle of Champagne with Dinner*

**Reservations Required**

**518.668.5781**