

First Course

Lobster Bisque with Creme Fraiche

Second Course

Cucumber Basket Salad

Strawberries, Candied Pecan, Pickled Red Onion, and Chevere with Aged Balsamic Dressing

Third Course (Choose One)

Surf and Turf

7oz Filet paired with Quarter Pound Alaskan King Crab Legs served with Smashed Truffled Red Potatoes and Seasonal Vegetable

Maple Leaf Duck Breast

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

Miso Glazed Sea Bass

Udon Noodles Stir Fry

Pappardelle with Goat Cheese

Slow Roasted Tomatoes, Asparagus in a Light Lemon Sauce with Crumbled Goat Cheese

Fourth Course

Chocolate Decadence Cake

Rich Layers of Chocolate with Raspberry Sauce

\$140 per couple includes one bottle complimentary champagne Reservations Required