

DINNER

CHAMPAGNE TOAST

APPETIZER

(Choice of One)

Wild Mushroom Soup

Maine Lobster Bisque

Smoked Corn & Shrimp Chowder

Cream of Tomato & Basil with Herbed Croutons

Eagle Rock Potato & Leek Soup

Black Bean Soup, Topped with Shrimp Salsa & Lime Crème Fraiche

Chilled Celery Root & Pear Soup with White Truffle

Truffled Risotto & Grilled Portobello Mushroom

*Seafood Risotto with Rock Shrimp, Clams & Mussels (\$2.00 pp
supplemental charge)*

Penne with Plum Tomato, Eggplant, Wilted Arugula & Artichoke Pesto

Farfalle with Pink Vodka, Prosciutto, Mushrooms & Peas

*Penne with Smoked Salmon, Crispy Cucumber, Melted Leeks, Spinach,
Julienne Tomato in a Creamy Herb & Goat Cheese Sauce*

*Avocado Salad, Smoked Salmon Carpaccio, Chive Olive Oil & Cranberry
Soy Reduction*

Add Crabmeat (\$6.00 per person supplemental charge)

SALAD

(Choice of One)

*Baby Seasonal Greens, Homemade Red Wine Vinegar & Olive Oil
Frisee and Red Oak Lettuce with Pancetta & Shaved Mango, Ginger Lemon
Vinaigrette*

Caesar Salad with Herbed Croutons

*Arugula and Endive with Granny Smith Apple & Blue Cheese, Balsamic
Vinaigrette*

Highlawn Chopped Salad, Honey Mustard Vinaigrette

*Spinach Salad with Candied Walnuts & Shaved Parmesan, Warm Bacon
Dressing*

ENTREES

(Choice of Three)

(Guest Selection at the Table)

*Herb Crusted Free Range Chicken Breast, Sun-Dried Cherry
Chicken jus*

*Sundried Tomato Pesto Crusted Chicken Breast with Watercress
Sauce*

*Barbeque Lacquered Rack of Lamb, Mint & Root Vegetable
Vinaigrette (\$4.00 pp)*

*Pan Seared Snapper, Vanilla Brown Butter Caper Sauce
Grilled Norwegian Salmon, Whole Grain Mustard Sauce*

Pan Seared Striped Bass, Fine Herb Vinaigrette

*Chatham Cod, Potato Skin & Bacon Crusted with Horseradish
Sauce (\$5.00 pp)*

Chateaubriand, Thyme Scented Beef jus

8 oz Filet Mignon (\$7.00 pp)

*Roasted Cervina Venison Saddle, Calvados Game jus (Market
Price)*

*All Entrees are Served with the
Chef's Selection of Vegetable and Starch*