



DINNER

SALAD

Citrus Champagne Salad with Shaved Fennel
Roasted Beets, Walnuts, Goat Cheese, Red Onions, Mesclun Greens, White Balsamic
Vine Ripe Tomato, Buffalo Mozzarella, Wild Arugula, Basil, Balsamic
Classic Caesar, Parmesan Croutons

ENTREES

POULTRY

Chicken Madeira with Sauted Grapes
Chicken Mole Poblano, Cotilla Cheese, Tomatillo Salsa
Kansas City Style BBQ Smoked Chicken Thighs
Lemongrass Chicken, Basil, Ginger, Water Chestnuts

RED MEAT

Braised Beef Shortribs, Red Wine Veal Demi Glace
Sliced N.Y. Strip, Horseradish Cream, Au Jus, Port Wine Onions
Medallions of Filet Mignon, Wild Mushroom Truffle Gravy
Boneless Leg of Lamb with Crisped Herbs

FISH

The "Everything" Crusted Yellowfin Tuna, Scallion Vinaigrette
Baked Talapia with Capers, Tomatoes, White Wine Sauce
Poached Atlantic Salmon with Lemon

VEGETARIAN

Spiral Vegetable Tart

VEGETABLE SIDE

Quinoa Salad with Roasted
Butternut Squash & Hazelnuts
Asparagus Almondine
Green Beans Sauteed with Garlic & Shallots
Crispy Sauteed Brussel Sprouts

POTATO/PASTA SIDE

Fingerling Potatoes with Truffled Creme Fraiche
Bacon & Cheddar Mashed Yukon Potatoes
Roasted Garlic Mashed Yukon Potatoes
5 Cheese Macaroni, Parmesan, Cheddar, Smoked
Gouda, Colby Jack, White American
Truffle Crumb Crust