



## **THREE COURSE / LARGE PARTY MENU / OPTION ONE**

**\$75 PER PERSON**

### **APPETIZERS**

- Bibb Lettuce**, Marinated Tomatoes / Crispy Shallots / Creamy Buttermilk Dressing  
**Chef Steve's Caesar Salad**, Prosciutto Wrapped Romaine / Marinated Anchovies  
**Fire Roasted Chestnut Soup** Nantucket Bay Scallops / Bacon Dust

### **MAIN COURSE (All Our Beef is Aged 28 Days)**

- 10 oz. Charcoal Grilled Filet Mignon**, Roasted Shallot  
**16 oz. NY Strip Steak**, Caramelized Garlic  
**Organic Fed Petaluma Chicken Breast** Spaghetti Squash / Cranberry Gel  
**Pan Roasted King Salmon** Le Puy Lentils / Blood Orange Gremolata

**ALL ENTREES ACCOMPANIED BY CHEF'S SELECTIONS OF SIDES SERVED FAMILY STYLE**

### **DESSERTS**

- Chocolate Peanut Butter Bar**, Dulce de Leche Ice Cream / Dark Chocolate Sauce  
**Cara Cara Crème Brulee**, Almond Biscotti