



## **First Course**

### **Crispy Calamari**

Ginger Sriracha Dressing

### **Crispy Alsatian Pizza**

Applewood Smoked Bacon, Onions, Crème Fraîche

### **Soup du Jour**

## **Second Course**

### **Baby Spinach Salad**

Blue Cheese, Raspberry Dressing, Pumpkin Seeds

### **Baby Greens**

Goat Cheese, Crispy Golden Potatoes, Aged Sherry Vinaigrette

## **Third Course**

### **Penne Pasta**

(Vegetarian Upon Request)

Sautéed Chicken, Broccoli, Roasted Portabella, Sundried Tomato

Garlic Cream, Grana, Red Pepper Flake

### **Pan Roasted Scottish Salmon**

Mussel Champagne Reduction

### **Lump Crab Cakes**

Caper Remoulade

### **Kabiyaki Glazed Pork Tenderloin**

### **Tamarid BBQ Chicken Breast**

### **\*Tournedos of Filet Mignon**

Burgundy Demi

## **Dessert**

### **Warm Normandy Apple Tart**

Buttery Pastry with Granny Smith Apples & Cinnamon Whipped Cream

### **Pistachio Praline Cheese Cake**

Chocolate Cookie Crust

### **Chocolate Mille-Feuille**

Crispy Puff Pastry, Chocolate Peanut Butter Ganache, Vanilla Crème Anglaise

**Executive Chef**

**Timothy Widrick**

\*Consuming Raw Or Undercooked Seafood, Shellfish &  
Meats May Increase Your Risk Of Food Borne Illness.