

Gold Plated Dinner Menu

First Course

Host chooses 2 of 3 items

Crispy Duck Confit Eggrolls

Served with peanut curry and chile-lime dipping sauces

The Caesar Salad

The classic, made with anchovies and plenty of garlic; buttery croutons, grated Grana Padano cheese

Blood Orange & Boursin Cheese Salad

Roasted beets, spinach & radicchio tossed in grain mustard vinaigrette with toasted pistachios

Second Course

Grilled Lamb Strip Loin

Accompanied by baked brie cheese polenta, garden vegetables mélange and Rhone red-thyme jus

Sliced Tenderloin of Beef

Slowly roasted on the exhibition rotisserie; served with Maytag blue cheese mashed potatoes, sautéed green beans, napped with a ruby port wine sauce

Grilled Atlantic Salmon

Plated with creamed leeks & butternut squash, marble potatoes and local honey sauce

Third Course

Warm Blueberry Crostada

A free form tart loaded with berry filling and topped with vanilla ice cream

Classic Crème Brûlée

Fresh berries

\$46 per person plus tax and gratuity

