

Silver Plated Dinner Menu

First Course

The Caesar Salad

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

Simple Mixed Greens Salad

Matchstick cucumbers and teardrop tomatoes, champagne-shallot vinaigrette

Soup Du Jour

Second Course

Local Winter Squash-Gorgonzola Cannelloni

Wilted salad of poached pears, arugula & toasted walnut, sage-brown butter sauce

Seared Flank Steak Au Poivre

Crusted with black peppercorns and seared in a cast iron pan; buttermilk mashed potatoes, fried mushrooms and onions, espagnole sauce

Chicken Paillard Florentine

Tender breast layered with black truffles, pancetta and fontina cheese. Served atop orzo pasta tossed with ricotta cheese and spinach in a Marsala wine pan sauce

Third Course

Citrus Hazelnut Tart

Linzertorte crust, baked citrus custard, caramel-hazelnut ice cream

Triple Chocolate Cream Pie

Three decadent layers of browned butter-milk chocolate mousse, dark chocolate pot de crème and white chocolate mascarpone whip. Jameson-honey butterscotch and cinnamon sugar cookie

\$38 per person plus tax and gratuity

