



DINNER PARTY MENU

\$45.⁹⁵ PER PERSON (OPTION #3)

STARTER

House Salad

mixed greens, cranberry raisins, almonds, grape tomato halves, crostini with goat cheese & balsamic vinaigrette **(VG)**

ENTREES

Butter Salmon

pan-seared Faroe Island salmon, a bed of cheese ravioli topped with a rich & creamy butter sauce with baby spinach, tomatoes & fresh herbs

Burrata Chicken

fire-grilled chicken breast, roasted portobello mushrooms & tomatoes topped with rich & creamy melted burrata mozzarella served on a fettuccine pasta

Shrimp with Goat Cheese Polenta

tiger shrimp are pan-seared with garlic, fresh basil, tomato confit & red pepper cream sauce served with goat cheese polenta & a drizzle of house-made basil pesto **(GF)**

Raspberry Balsamic Rack of Lamb

fire-grilled herb crusted lamb rack served on a bed of sweet potato mash & house vegetables

DESSERTS

New York Cheesecake with Chocolate & Caramel

Flourless Chocolate Torte with Chocolate Drizzle

(V) vegan | (VG) vegetarian | (GF) gluten free

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.