



## Early Seating

### Appetizers

#### Salad

Garden salad- mixed greens, sweet peppers, pickled radishes, red onion, mushrooms, cashews, and goat cheese with a citrus herb vinaigrette

#### Soup

Bouillabaisse-halibut, shrimp and mussels steamed in a light tomato broth with sautéed veggies

#### Beef Tart

Cajun dusted beef pan seared with leeks, sundried tomato, and pancetta served in a butter puff pastry shell and topped with béarnaise sauce

### Entrees

#### Steak au poivre

9oz AAA Black Angus Reserve beef tenderloin pan seared and served with a mushroom ragout, beef and red wine reduction finished with butter and crispy leeks

#### Duck

Duck confit pappardelle pasta with debreizini sausage, shallots, garlic, green peas, and herb roasted tomato tossed in a duck au jus

#### Salmon Wellington

Charbroiled fresh Atlantic salmon topped with a spinach and chive mousse, and puff pastry. Served with grilled mediterranean salad finished with garlic herb oil

## **Dessert**

Chefs trio