

## FIRST COURSE

**BUTTERNUT SQUASH SOUP** parma crème fraiche

**CAESAR SALAD** | romaine, garlic crouton, classic dressing, bacon, grana padano

**HARVEST BEET SALAD** | baby spinach, feta, candied pecans, watermelon radish, maple-shallot vinaigrette

**CRAB CAKES** | panko crusted, pan fried, topped with mango salsa, chipotle aioli and toasted black sesame

**FRENCH ONION SOUP** | caramelized onion, sherry beef broth, crouton, tarragon, four cheese blend

## SECOND COURSE

**BEEF WELLINGTON** | slow cooked prime beef, mushroom duxelle, and spinach in puff pastry, topped with horseradish aioli and brandy peppercorn sauce

**ESCARGOT** | garlic herb butter, three cheese blend, toasted baguette

**VEGETABLE TEMPURA** | crispy asparagus, peppers, butternut squash, king oyster mushrooms. Soy and yuza wasabi aioli and togarashi spice

**CHARCOAL PIGTAILS** | charcoal bbq sauce, apple marmalade,

## THIRD COURSE

**PRIME RIB** | served with red wine demi glace  
**TENDERLOIN** | 7oz, mushroom port sauce  
**NY STRIPLOIN** | 10oz, brandy peppercorn jus

STEAKS ARE SERVED WITH  
GRILLED ASPARAGUS AND LEMON  
PLUS YOUR CHOICE OF POTATO:  
SCALLOPED POTATO, BAKED, MASHED,  
FRIES, SWEET POTATO FRIES

### PARMESAN CRUSTED SALMON

salmon filet on a bed of white bean cassoulet with brussel sprout leaves, with heirloom carrots and fried leeks

**CHICKEN MADEIRA** | pan roasted, with king oyster mushrooms, asparagus, brussel sprouts, potato croquette, madeira sauce

**HICKORY SMOKED RIBS** | bbq or sweet, mashed potatoes, grilled vegetables, apple marmalade

**BUTTERNUT PENNE** | field & forest mushroom, toasted walnut, roasted squash and cauliflower, with fried shallot in white wine cream sauce