

Winter Seated 4 Course Dinner

Silky Sweet Potato Soup with Crème Fraiche and Lobster Garnish
Braised Fennel Salad with Pears and Gorgonzola Bruchetta
Tenderloin of Beef with a Port Reduction or Green Peppercorn Sauce
Smashed Red Skin Potatoes
Haricot Verts
Caramelized Shallots

Curried Lobster Ravioli with Roasted Asparagus and Porcini Mushrooms
Seasonal Mixed Green Salad
Braised Short Ribs
Pumpkin Risotto
Sautéed Greens
Cippolini Onion Relish

Beef Tenderloin with Celery Root Puree, Braised Fennel and a Mocha Reduction
Mixed Green Salad
Seared Sea Scallops with Vanilla-Maple Sauce
Cauliflower Puree
Roasted Beets and Sautéed Beet Greens

Crab Risotto Stuffed Artichoke with Charred Tomato Vinaigrette
Baby Arugula and Chevre Salad
Rack of Lamb with Red-Wine and Pomegranate Sauce
Tomato-Fig Relish
Crispy Eggplant
Goat Cheese Polenta

Duck Confit and Wild Mushroom Wellington with Vanilla Bean-Game Reduction Sauce
Mesclun Salad
Pork Tenderloin with Pancetta -Pomegranate Dressing
Braised Fennel
Sweet Potato Puree

Carrot Gnocchi with Braised Rabbit Legs and Pecorino
Seasonal Green Salad
Pan-Seared Wild Salmon with a Merlot Reduction
Wilted Red Cabbage and Onions
Mustard Mashed Potatoes

Roasted Quail Stuffed with Anduilli Sausage Bread Pudding
Seasonal Mixed Green Salad
Swordfish with a Sweet and Spicy Sambal Sauce
Porcini Risotto
Sweet Potato Wedges

Diver Scallops with Prosciutto and Lemon Vinaigrette
Roasted Asparagus and Fennel Salad
Seared Baby Lamb Chops with Chili-Laced Chocolate Reduction
Sweet Potatoes Puree
Sautéed Shitake Mushrooms

Pan-Seared Scallops with Pickled Pineapple and Eggplant-Vanilla Puree
Beet and Cucumber Salad with Horseradish Mascarpone
Seared Hanger Steak with Maytag Blue Cheese and Leek Risotto
Sweet Onion Jam and Wilted Greens

Sugar Snap Pea Soup with Tree Ear Mushrooms and Parmigiano-Reggiana
Crispy Quail and Frisee Salad
Seared Chilean Sea Bass with Frizzled Leeks over Creamy Potatoes
Saffron-Tomato Broth
Roasted Broccolini