



Luxury \$40

First Course

\$6.50 individually

Chopped Salad

pine nuts, cherries, feta cheese,

Mushrooms in Madeira Broth

with garlic cheese toast

Roasted Beet Salad

blue cheese, walnuts,

Second Course- House Made Pastas

\$8.50 individually

Papardelle

veal meatball and goat cheese marinara

Gnocchi

blue cheese alfredo with peas, tomato, and mushrooms

Angel Hair

scallops, shrimp, butter and garlic

Third Course

\$18 individually

Filet

with red onion jam

Seabass

fava bean puree

Duck

port wine and dried cherries

Fourth Course

\$7 individually

Soufflé

of course

Chocolate Cake

warm with ice cream

Strawberry Strip Tart

apricot glaze

Wine pairings for the menu are available for an additional \$20