



PRIX FIXE THREE COURSE DINNER MENU

\$35 per person*

FIRST COURSE

Please select **two** of the following for your guests to select from

Grilled Maya Prawn

Daikon, honey-lavender syrup, Nueske bacon dust

Caramelized Vidalia Onion Soup

Gruyere cheese stuffed garlic pretzel

Baby Arugula Salad

Cabrales blue cheese foam, candied pecans, hibiscus vinaigrette

MAIN COURSE

Your guests will select from the following

Cobia Filet

Grilled asparagus, blood orange mojo

Braised All Natural Short Rib

Truffle potato puree, hen of woods, Bordeaux wine demi-glace

Berkshire Pork Loin

Braised pork cheek ravioli, chard, Woodford Reserve apple butter

Eggplant Rollatini

Smoked red pepper puree, shaved Parmigiano Reggiano

DESSERT

Your guests will select from the following

Banana Trilogy

Peanut butter banana cream pie, banana liquor flavored hot chocolate, banana fritter

Vanilla Bean Crème Brûlée

Fresh fruit

**Featured pricing valid through March 2012 and is exclusive of 8% tax and 20% service charge*



PRIX FIXE SIX COURSE DINNER MENU

\$65 per person*

FIRST COURSE

Grilled Maya Prawn

Daikon, honey-lavender syrup, Nueske bacon dust

Duck Confit Flatbread

Hudson Valley foie gras, fig jam, cinnamon mascarpone, baby frisee

Pan Seared Diver Scallop

Baby mach lettuce, pomegranate emulsion, pita chip

SECOND COURSE

Caramelized Vidalia Onion Soup

Gruyere cheese stuffed garlic pretzel

Spinach Salad

Quail egg, mandarin orange, pistachio brittle, smoked Dodoni feta dressing

Baby Arugula Salad

Cabrales blue cheese foam, candied pecans, hibiscus vinaigrette

THIRD COURSE

Black Bass

Charred romaine, Mediterranean olive sauce vierge

Cobia Filet

Grilled asparagus, blood orange mojo

French Fried Lobster

Garbanzo bean succotash, Myer lemon aioli

INTERMEZZO

Chef's Daily Creation

MAIN COURSE

Braised All Natural Short Rib

Truffle potato puree, hen of woods, Bordeaux wine demi-glace

Berkshire Pork Tenderloin

Braised pork cheek ravioli, chard, Woodford Reserve apple butter

Griggstown Farm Poussin

Loaded creamy polenta, winter greens, Pennsylvania maple syrup gastrique

DESSERT

Banana Trilogy

Peanut butter banana cream pie, banana liquor flavored hot chocolate, banana fritter

Fried Apple Strudel

Caramelized apples wrapped in buttery phyllo dough

Turtle Cheesecake

Layers of caramel, chocolate and pecans

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