



First Course:

Sweet Corn Chowder with a Roasted Chili Accent

Main Course:

Choice of

*Grilled Fillet of Atlantic Salmon
With Shaved Fennel, Bay Shrimp & topped with a Salad
Lemon Pepper Buerre Blanc*

*Fire Roasted Filet of Beef Tenderloin
Carved & Served with a Peperonata Herb Demi Glace*

*Pan Seared Breast of Chicken
With a Sun Dried Tomato-Cremeni Mushroom Sauce*

Vegetarian Selection available upon special request.

Dessert

Pastry Chef's Dessert Selection

*Lunch will be served with Freshly Baked Rolls & Butter
Mashed Potatoes and Garden Vegetables*

*Freshly Brewed Kona Blend and Decaffeinated Coffee
Selection of Herbal Teas and Iced Tea*

Please indicate your entrée selection upon RSVP

Parking is complimentary

