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Seated Dinner Menu

Appetizer Course

Caraway Encrusted Seared Sea Scallop w/ Yellow Lentils, Crispy Fried Herbs and Olive Oil **OR**
Warm Goat Cheese Soufflés

A Chilled American Pinot Noir or a French Chablis

Soup Course

Butter Nut Squash and Roasted Garlic Soup w/ Shredded Duck Confit and Chive

OR

Wild Mushroom Soup w/ Truffled Popcorn & Truffle Oil

A French Grenache or a Spanish Tempranillo

Salad Course

Arugula, Roasted Beets and Shaved Parmesan w/ Balsamic Vinaigrette

OR

Frisee, Feta and Toasted Walnuts w/ Raspberry Vinaigrette

A Merlot or a French Burgundy Pinot Noir

Pasta Course

Whole Wheat Bucatini w/ Pancetta, Wild Mushrooms, Peas and Parmesan Cream

OR

Butter Nut Squash Ravioli w/ Sage Butter and Fresh Sage

A Chianti Classico Riserva or a Brunello

Entree Course

Bleu Cheese Topped Tenderloin Filet with Sautéed Spinach, Chateau Potatoes and Veal Demi Glace

OR

Pan Seared Wild Caught Salmon on top of Pea and Mint Puree in a Shallot & Chicken Broth w/ Crispy Onions

A California Cabernet Sauvignon or Rich Chardonnay/ Krug Champagne

Cheese Course

3 Types of Cheese with Honey Comb, Pear, Nuts and Baguette

OR

Dessert Course

Chocolate Carmel Croissant Ice Cream on top of Mini Brownie with Fresh Whipped Cream

OR

Vanilla Ice Cream with Fresh Strawberries, Basil and Vinegar Glaze

Either a Tawny Port, or a Meritage or a Bordeaux Blend, or a late harvest Moscato/Sauternes