



**1<sup>ST</sup> COURSE**

**Green Salad**

*Bibb Lettuce and Organic Mesclun Greens, with Toasted Walnuts, Bartlett Pear, and Danish Blue Cheese. Lightly Dressed in Champagne Vinaigrette.*

**ENTRÉE**

*Choose from the Following:*

**Shellfish Risotto**

*Saffron Arborio Rice with Scallops, Shrimp and Mussels.*

**Braised Boneless Beef Shortribs**

*With Potato Puree and Golden Curried Vegetables.  
Finished with Espresso Stout Demi-Glace.*

**Pan Roasted All-Natural Chicken Breast**

*With Cranberry Studded Farro, Butternut Squash and Roasted Pear.  
Finished with Sage Cider Chicken Jus.*

**Moroccan Couscous**

*Carrot, Zucchini, Summer Squash, Bell Pepper, Roasted Tomato, and Chick Peas.  
Tossed in House Made Harissa. Finished with Feta Cheese and Almonds.*

**DESSERT**

*Choice of:*

**Belgian Chocolate Mousse**  
**Vanilla Bean Crème Brulee**  
**Fruit Sorbet with Fresh Berries**