

\$75

Choice of 1 first course, 2 second courses and 1 dessert

First Course

Classic Caesar Salad

Romaine, shaved parmesan, focaccia croutons

Tuscan Kale Salad

Zante currants, toasted pine nuts, pecorino and Grana Padano cheese, lemon vinaigrette

Potato Leek Soup

Crème fraiche, chives

Second Course

Herb Roasted Cod

Spaghetti squash, cauliflower puree, goat cheese, Broccolini, tomato-caper vinaigrette

Bolognese Pasta

Fresh pappardelle, crispy pancetta, shaved parmesan. Served with a garlic bread

Grilled Shoulder Tender Steak

Mashed potato, grilled asparagus, red wine sauce

Third Course

NY Cheesecake

Triple berry compote

Passion Fruit Mousse

Fresh berries

Chocolate Soufflé Cake

Fresh berries, chocolate sauce

\$95

Choice of 1 first course, 3 second courses and 2 desserts

First Course

Classic Caesar Salad

Romaine, shaved parmesan, focaccia croutons

Tuscan Kale Salad

Zante currants, toasted pine nuts, pecorino and Grana Padano cheese, lemon vinaigrette

Caprese Salad

Grape tomato, cherry size mozzarella, field greens, balsamic reduction, basil oil

Second Course

Honey Glazed Salmon

Jasmine rice, sautéed mushrooms, asparagus, carrots and snow peas

Statler Chicken Breast

Artichoke risotto, sautéed kale, mushroom Marsala glaze

Three-Cheese Ravioli

Alfredo and basil pesto sauce, roasted cherry tomato, pine nuts, shaved parmesan

8 oz. Grilled NY Sirloin Strip Steak

Garlic mashed potato, grilled asparagus, red wine sauce

Third Course

NY Cheesecake

Triple berry compote

Passion Fruit Mousse

Fresh berries

Chocolate Soufflé Cake

\$115

Choice of 2 first course, 3 second courses and 2 desserts

First Course

Classic Caesar Salad

Romaine, shaved parmesan, focaccia croutons

Tuna Tartare

Avocado crema, sesame seeds, wasabi aioli, soy glaze. Served with taro chips

Caprese Salad

Grape tomato, cherry size mozzarella, field greens, balsamic reduction, basil oil

Second Course

Honey Glazed Salmon

Jasmine rice, sautéed mushrooms, asparagus, carrots and snow peas

Diver Sea Scallops

Lobster risotto, baby arugula salad, lemon aioli

Three-Cheese Ravioli

Alfredo and basil pesto sauce, roasted cherry tomato, pine nuts, shaved parmesan

10 oz. Grilled NY Sirloin Strip Steak

Garlic mashed potato, grilled asparagus, red wine sauce

Third Course

NY Cheesecake

Triple berry compote

Passion Fruit Mousse

Fresh berries

Chocolate Soufflé Cake

Fresh berries, chocolate sauce