DINNER

STARTERS
GREEN LENTIL SOUP
San marzano tomatoes, extra virgin olive oil, rosemary

ROASTED BEETS & ORANGE SALAD
Pistachios, ricotta, mint

CRISPY COCONUT SHRIMP
Pineapple cabbage slaw, sweet chili sauce

CAPRESE
Plum tomatoes, mozzarella, pesto

ENTRÉES
PAPPARDELLE CARBONARA
Egg yolks, prosciutto, parmesan

BAKED COD
Jasmine rice, asparagus, sweet curry sauce

ROASTED TURKEY
Chateau potatoes, apple bread stuffing, rich or gravy

BEEF WELLINGTON
Puff pastry, mushroom duxelle, bordelaise sauce

BRAISED LAMB SHANK
Roasted garlic, mashed potatoes, caramelized carrots, sautéed spinach, rosemary lamb jus

VEGETABLE CASSEROLE
Moroccan couscous, crispy chickpeas, cilantro

SELECTS
WHALE MAINE LOBSTER
1.75 lbs. - 2 lbs. broiled, grilled or steamed served with drawn butter or fresh garlic herb butter $29.95

CHRYSOPHRA AT THE DAY
Chef's choice of vegetables

FISH OF THE DAY
Thyme jus

ROASTED CHICKEN BREAST
Herb butter or green peppercorn sauce

NEW YORK STRIP BREAST
Herb butter or green peppercorn sauce

SPAGHETTI BOLONNESE
Beef ragu, roasted garlic, san marzano tomatoes, pecorino romano, basil

CHERY'S RECOMMENDATION
CRISPY COCONUT SHRIMP
Pineapple cobb salad, sweet chili sauce

BRAISED LAMB SHANK
Roasted garlic, mashed potatoes, caramelized carrots, sautéed spinach, rosemary lamb jus

DESSERTS

PAVLOVA
Granny smith apple, kiwi, strawberry sauce

CARROT CAKE
Pecan cream cheese frosting, roasted walnuts

CHOCOLATE CAPPUCINO
Chocolate mouse, espresso foam

CREME BRULEE
Vanilla custard, caramelized sugar

APPLE PIE À LA MODE
Vanilla ice cream

NEW YORK CHEESECAKE
Graham cracker crust, strawberry compote

ROYAL CHOCOLATE CAKE
Nougat de couche, chocolate fudge

ARTISAN CHEESE PLATE
Fig and date compote, dried fruit bread

SEASONAL FRUIT MEDLEY
Hand-cut selection of fruits

ICE CREAM
Vanailla, strawberry, chocolate

NO SUGAR ADDED ICE CREAM
Vanailla, strawberry, chocolate

Vegetarian
Gluten-free
Peanut-free