

## S T A R T E R S

### **ESCARGOTS BOURGUIGNONNE**

Baked in Garlic Herb Butter

### **GRILLED PORTOBELLO MUSHROOM**

Marinated with Virgin Olive Oil and Aged Balsamic Vinegar

### **\*BEEF CARPACCIO**

Sliced Raw Beef Tenderloin with Shaved Parmesan Cheese  
Marinated Mache Lettuce

### **\*AHI TUNA TARTARE**

Dices of Sashimi Grade Yellow Fin Tuna Belly

### **JUMBO SHRIMP COCKTAIL**

Black Tiger Shrimp with American Cocktail Sauce

### **NEW ENGLAND CRAB CAKE**

On Roasted Pepper Remoulade

### **LOBSTER BISQUE WITH VINTAGE COGNAC**

Fleur de Sel and Fresh Cream

### **BAKED ONION SOUP**

## S A L A D S

### **CLASSIC CAESAR SALAD**

Hearts of Romaine Lettuce, Traditionally Prepared

### **BABY LEAF SPINACH AND FRESH MUSHROOMS**

With Blue Cheese Dressing and Warm Bacon Bits

### **HEART OF ICEBERG LETTUCE**

With Red and Yellow Grape Tomatoes

### **SLICED, SUN-RIPENED BEEF STEAK TOMATO**

With Gorgonzola Crumbles

## S I D E D I S H E S

Baked Potatoes with Trimmings

Sautéed Medley of Fresh Mushrooms

Yukon Gold Mash with Wasabe Horseradish

Creamed Spinach with Garlic

Steamed Broccoli