November
Four-Course Experience

Course One

Choice of one of the following:

Golden Panko Shrimp
Crispy panko shrimp wrapped in rice paper with fresh vegetables, served with ginger teriyaki sauce.

Yorkshire Steak Bites
Bacon-wrapped steak with Yorkshire pudding, creamy horseradish mayonnaise, and demi-glace.

Course Two

Mandarin & Bocconcini Salad
Mandarin orange, fennel, radicchio, fresh mint, toasted walnuts, and sliced bocconcini, finished with citrus vinaigrette.

Course Three

Choice of one of the following:

Chanterelle Chicken Supreme
Oven-roasted chicken supreme served with a white wine and chanterelle mushroom sauce.

Camembert Striploin
8 oz grilled New York striploin topped with Camembert cheese and Dijon black pepper cream sauce.

Louisiana Pork Tenderloin
Baked garlic paprika pork tenderloin medallions served with house-made Cajun butter sauce.

Parmesan Herb Haddock
Garlic, herb, and Parmesan-crusted haddock fillet topped with lemon dill caper cream sauce.

Course Four

Lemon Blueberry Ricotta Cake
Lemon blueberry ricotta cake served with berry compote.

$65.00 p/p