

Diamond Package

First Course

(add \$4 per person)

Tomato Basil Puree

house cured guanciale, chiffonade of fresh basil, roasted garlic oil

Sweet Corn Chowder

applewood smoked bacon, minced chive

Tuscan Wedding Soup

shaved parmesan, fresh parsley

Second Course

(add \$4 per person)

Field Green Salad

mixed greens, shaved red onion, fresh chevre, herb croutons, champagne vinaigrette

Caesar

crisp romaine hearts, garlic croutons, traditional dressing, parmesan, chives

Third Course

(choice of three)

Crisp Roasted Chicken Breast

truffle- chicken jus, roasted garlic & parsley oil

-19-

Pan Roasted Scallops

horseradish crème, fresh chives

-26-

Filet of Sirloin

roasted shallot & forest mushroom ragout

-29-

Prime Filet Mignon

roasted shallot & forest mushroom ragout

-39-

Roasted Rack of Lamb

rosemary-dijon jus

-34-

Pork Tenderloin Medallions

bourbon glazed, granny smith apple-cranberry compote

-24-

8oz. Maine Lobster Tail

drawn butter

-45-

Vegetarian Pasta

roasted tomato, onion, caramelized fennel, mushrooms, spinach,

white wine, garlic

-19-

Above Package Includes 1 Hour Premium Bar before & 3 Hours Premium Bar After Dinner Service

(add \$18 per person)

&

Gourmet Dessert Table with Coffee & Tea Service

(add \$8 per person)