

Platinum Package

First Course

(choice of one)

Maine Lobster Bisque

butter poached lobster meat, chive oil

Chilled English Pea Soup

(seasonal)

pecky toe crab & avocado "crepinette", fresh mint oil

Roasted Sweet Corn Soup

butter poached tiger prawn, house smoked bacon, fresh parsley

Tomato Basil Bisque

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

Second Course

(choice of one)

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 Organic Chicken Breast

tomato confit, caramelized onion, roasted fennel, red jacket potatoes, caperberry-golden raisin relish

Sea Bass

olive oil crushed new potatoes, lump crab meat, roasted vie tomatoes, lemon vinaigrette

Prime Filet Mignon

*pan seared foie gras, truffled dauphinoise potatoes
roasted shallot & forest mushroom ragout*

Roasted Rack of Lamb

tarbais beans, asparagus tips, rosemary-dijon jus

Medallions of pork Tenderloin

bourbon glazed, butter whipped sweet potatoes, granny smith apple- cranberry compote

Butter Poached 8oz. Maine Lobster Tail

baricella risotto, sweet peas, mascarpone, lemon zest, parmigiano reggiano

Vegetarian Pasta

*hand cut fettuccini, roasted tomato, onion, caramelized fennel, mushrooms, spinach,
white wine, garlic*

Also Included:

4 Hours Premium Open Bar

&

Gourmet Dessert Table with Coffee and Tea Service

\$100 per person, plus Tax & Gratuity