

CANDLELIGHT DINNER MENU

1st Course

SESAME CRUSTED SALMON WITH BABY LEEK & LOBSTER SAUCE
OR BAKED GARDEN FRITTER WITH LEMON-DILL SAUCE

2nd Course

TOMATO BISQUE WITH PARMESAN CROSTINI

3rd Course

RED LEAF SALAD WITH RED LEAF LETTUCE, SLICED PEARS,
ROASTED PECANS, CRANBERRIES, AND FETA CHEESE
DRIZZLED WITH POPPYSEED DRESSING

4th Course

CRISPY PORK BELLY OVER TOP A SWEET CORN FRITTER
AND DRIZZLED WITH OKRA PUREE

5th Course

GRILLED TWIN FILET MEDALLIONS WITH BACON WRAPPED
ASPARAGUS & TRI-COLOR POTATO HASH
CRAB MEAT & BEARNAISE SAUCE OR
WILD MUSHROOM PUREE & MERLOT SAUCE TO TOP YOUR FILET!

6th Course

CLASSIC CRÈME BRÛLÉE

\$ 70 + +
PER PERSON

