

Winter Specials

**Take advantage of our off-season discounted
Wedding Menu valid January thru March for new bookings only**

Served with an assortment of Freshly Baked Breads,
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Passed Hors d'Oeuvres

(Choose 3 selections)

House-made Spring Rolls with Sesame Dipping Sauce

Roasted Red Beet Tartar with Goat Cheese Mousse

Steamed Edamame Pot Stickers with Sesame Soy Dipping sauce

Pistachio Coated Goat Cheese Lollipop

Citrus Crab Salad in Coronet

Shrimp and Scallop Ceviche in Fresh Cucumber Cup

Plum Tomato, Basil, and Buffalo Mozzarella Bruschetta

Crispy Buttermilk Chicken with Honey Mustard

Fried Chicken Pot Stickers with Sweet Thai Dipping Sauce

Grilled Cheese with Red Pepper and Tomato Soup Shooter

Smoked Chicken & Asparagus en Croûte

Short Rib Flatbread with Blue Cheese Agrodolce and Bacon

Salad or Appetizer Course

(Choose one selection)

Mixed Baby Lettuces

with Garden Vegetables and Herb Vinaigrette

Traditional Caesar Salad

with Shredded Parmesan and Oregano Scented Croutons

Golden Beet Risotto

with Goat Cheese and Toasted Pecans

Penne Alfredo

with Pancetta, Truffle Oil, Italian Parsley, & Shaved Pecorino Romano

House-made Sweet Potato Ravioli

with Sage Cream, Fennel & Prosciutto

Winter Specials

Main Course

(Choose two selections)

Baked Breast of Chicken

with an Apple and Cranberry Cornbread Stuffing over Butternut Squash Puree and Haricot Verts

Prosciutto and Manchego Stuffed Statler Chicken

with Garlic Mashed Potato and Asparagus

Herb Seared Statler Chicken

with Parmesan Red Bliss Potato and Broccoli Rabe

Pan Roasted Veal Medallions

Over Gorgonzola Scented Creamer Potatoes, Asparagus, Roasted peppers and Porcini Mushroom sauce

Herb Seared Pork Chop

over Creamy Polenta and Spicy Broccoli Rabe

Pan Roasted Loin of Swordfish

Over Rock Shrimp "Studded" Risotto, Sautéed Spinach and Lobster Jus

Crispy Pan Seared Local Cod

atop Caramelized Fennel-Red Bliss Cake, Broccoli Florets and Vanilla-Saffron Sauce

Crispy Skin Salmon

with Chestnut Puree, Butternut Squash-Potato Gratin and Baby Zucchini

\$52++

Includes Champagne Toast