



\$249\*\* per couple (\$125\*\* per person) includes two flutes of champagne and rolls with honey whipped butter upon arrival, one starter to share, salad, entree and dessert per person.

## Appetizers

### **CHARCUTERIE BOARD FOR TWO**

Carefully chosen cured meats, artisanal cheeses and accoutrements

### **SEAFOOD BAKE**

Creamy, cheesy and flavorful dip with lump crab meat, shrimp and scallop, served with crostinis

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## Salad

### **GRILLED HEART OF ROMAINE**

Heart of romaine seared over a hot grill, topped with Blue Cheese crumbles and bacon vinaigrette

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## Entrees

*\*Vegetarian selection served upon request*

### **SALMON**

pan seared filet with fennel and olive

### **FILET**

6-oz. Filet Mignon with espresso chili rub

*Served with family style sides*

MINI LOADED POTATOES  
ROASTED CORN RISOTTO

LEMON BROCCOLINI  
GREEN BEANS WITH BACON AND ONION

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## Desserts

### **CRÈME BRÛLÉE CHEESECAKE**

buttery graham cracker crust with rich cheesecake filling topped with a layer of crunchy caramelized sugar

### **STRAWBERRY LAYER CAKE**

rich moist mini strawberry layer cake with silky chocolate gachache and fresh fruit

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness