



# MENU

### **First Course**

#### Winter Salad

Baby greens, roasted beets, goat cheese, candied pecans with house-made cranberry vinaigrette

## **Second Course**

French Onion Soup With rustic bread crostini, melted gruyere New England Clam Chowder With tender clam, potatoes, cream, chives

## **Main Course**

Choice of: **Prime Rib** With au jus, boursin mash, green beans, vegetable medley

#### **Seared Bass**

With creamy herbed risotto, lemon beurre blanc, tri-color baby carrots Rack of Lamb

With fig chutney, bourbon glaze, roasted potatoes, baby beets

#### Lobster Ravioli

With cream sauce, roasted cherry tomato & spinach

#### Half Roasted Chicken

With pan jus garlic red wine sauce, fingerling potatoes, spring peas, carrots

#### Dessert

#### Choice of:

Cranberry and Candied Walnut Crème Brulé Chocolate Dôme Mousse Cake with Raspberry Glaze Warm Sticky Toffee Pudding a la mode

#### Tea and Coffee Selection

Menu subject to change